



# Folkestone Borough and Port Health Authority



## Annual Report for 1969

R. F. H. Mc ELLIGOTT, M.B., Ch.B.  
Medical Officer of Health.  
L.H. VALE, F.R.S.H., F.A.P.H.I., Cert. S.I.B.  
Chief Public Health Inspector.



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STAFF.

Medical Officer of Health, Port Medical Officer, Senior Medical Inspector of Aliens and Commonwealth Immigrants, Medical Referee of Folkestone Crematorium. (Part-time).	-	*Dr. R.F.H. McElligott, M.B., Ch.B. (Appointed: 29.12.50).
Medical Inspector of Aliens and Commonwealth Immigrants, Medical Referee of Folkestone Crematorium. (Part-time).	-	Dr. C.B. Findlay, MB., Ch.B. (Appointed: 28.6.55).
Medical Inspector of Aliens and Commonwealth Immigrants. (Part-time).	-	Dr. H. Yates, M.B., Ch.B., M.R.C.S., L.R.C.P. (Appointed: 8.10.52).
		Dr. E. Mallett, M.B., B.S.Lond., M.R.C.S., L.R.C.P., D.Obst. R.C.O.G. (Appointed: 21.10.60).
		Dr. O.P. Alcock, M.R.C.S.. L.R.C.P. (Appointed: 30.4.68).
		Dr. S.M.R. Powell, M.B., Ch.B. (Appointed: 3.2.64).
Chief Public Health Inspector of Borough and Port. Authorised Officer under the Imported Food Regulations, 1968.	-	ØL.H. Vale, F.R.S.H., F.A.P.H.I., Cert. S.I.B. (Appointed: 1.10.49).
Deputy Chief Public Health Inspector of Borough and Port. Authorised Officer under the Imported Food Regulations, 1968.	-	ØJ.R. Greig, Cert.S.I.B., M.A.P.H.I., Smoke Inspector's Diploma. (Appointed: 17.4.67).
Additional Public Health Inspector of Borough and Port. Authorised Officer under the Imported Food Regulations, 1968.	-	ØA. Stubbs, Cert.S.I.B. (Appointed: 1.2.45). ØD. Prebble, Cert. S.I.B., M.A.P.H.I., Cert. Trop. Hygiene. (Appointed: 15.6.64). ØD.R. Wiseman, Cert.P.H.I.E.B., M.A.P.H.I. (Appointed: 20.7.64). ØS. Davey, Cert.S.I.B. (Appointed: 1.12.64).
Student Public Health Inspector.	-	P.R. Bryant. (Appointed: 29.9.69).
Nurse-Attendant, Medical Inspection of Aliens and Commonwealth Immigrants. (Part-time).	-	Mrs. M. Fitzgerald, S.R.N., S.R.F.N., S.C.M. (Appointed: 1.12.66).
Chief Administrative Assistant	-	R.F. Middleton. (Appointed: 10.2.49).
Clerk and Shorthand-Typist.	-	Mrs. M. Phillips. (Appointed: 14.6.65). Mrs. J. Chatfield. (Appointed: 1.11.68).
Shorthand-Typist.	-	Mrs. J. Coster. (Appointed: 7.11.66. Resigned: 30.11.69).
Clerk/Typist.	-	Miss M. Jones. (Appointed: 2.1.67. Resigned: 7.9.69). Mrs. B.A. Bradford. (Appointed: 1.10.69).

\*Dr. McElligott has held Warrant of Appointment as Assistant Medical Inspector of Aliens since 28th October, 1949.

ØAlso holds Royal Society of Health Certificate as "Inspector of Meat and other Foods".

HEALTH AND HOUSING COMMITTEE  
(31st December, 1969).

CHAIRMAN:

Councillor L.C. Harrold.

VICE-CHAIRMAN:

Councillor J.D. Banfield.

MEMBERS:

His Worship the Mayor,  
Mr. C.A. Ellender.

Alderman E.J.C. Hamer.

Mrs. H. Weatherby.

Councillors S.G. Barnes.

J.H. Cook.

C.R. Cruickshanks.

I.T. Hollis.

Mrs. G. Jacques.

Mrs. E.B. Morgan.

L.G. Revell.

J.W. Saxby.



BOROUGH OF FOLKESTONE.

Public Health Department,  
 The Civic Centre,  
 Castle Hill Avenue,  
 FOLKESTONE, Kent.

October, 1970.

To His Worship the Mayor, Aldermen and Councillors  
 of the Borough of Folkestone.

Mr. Mayor, Ladies and Gentlemen,

I herewith submit my Annual Report on the health and sanitary state of the Borough and Port of Folkestone during 1969.

The Registrar-General's estimated population, including H.M. Forces stationed in the area, was 45,270. This is an increase of 1,230 compared with 1968.

There were 15,126 inhabited houses and flats at 1st April, 1969 which gives an average of 2.99 persons per dwelling.

The corrected live birth rate was 18.15 per 1,000 home population and the ratio of the local adjusted birth rate to national rate was 1.11.

The corrected death rate was 11.56 per 1,000 home population and shows an increase of 0.02. For comparison the 1969 figure for England and Wales was 11.9.

The infant mortality rate (deaths of infants in first year of life) was 14.73 per 1,000 live births and is the lowest since 1963; the rate for England and Wales was 18.

The infant mortality rate for legitimate live births was approximately 1% compared with 4% for illegitimate live births.

		<u>Folkestone.</u>	<u>England and Wales.</u>
Neonatal mortality (deaths of infants under four weeks of age) per 1,000 live births .. .. .. ..	13.25	12	
Perinatal mortality (stillbirths and deaths of infants under one week of age) per 1,000 total live and stillbirths .. .. .. ..	28.94	23	
Illegitimacy birth rate per 1,000 live births .. .. .. ..	135.5	84.0	

The number of illegitimate births was 135.5 per 1,000 live births compared with 84 for England and Wales. The illegitimacy rate has shown a decrease of 8% compared with 1968 but one in every eight babies born in Folkestone last year was illegitimate.

#### Maternal Mortality:

For the fifteenth successive year there were no deaths due to childbirth.

#### Infectious Diseases (excluding Tuberculosis):

Comparison of the incidence of the main diseases notified is as follows:

		1967.	1968.	1969.
Dysentery, bacillary .. .. ..	8	1	22	
Measles .. .. ..	407	77	688	
Pneumonia: Acute primary .. ..	12	13)	Not now	
Influenza .. ..	1	14)	notifiable.	
Scarlet fever .. .. ..	37	45	16	
Whooping cough .. .. ..	157	16	3	

Although no case of diphtheria has been notified during the past seventeen years the number of children who received primary inoculation against diphtheria, either with triple antigen or diphtheria/tetanus, during 1969 has shown a further decrease and was less than one-third the peak number of 783 in 1960.

#### Whooping Cough:

Only three cases were reported compared with 16 in 1968 and, apart from a sudden rise to 157 in 1967, has continued to show a big reduction since vaccination was started in Folkestone in 1957.

The rise in cases two years ago may have been due to the vaccine used in the past not giving the children complete immunity against some strains of B. pertussis, but all vaccines produced since 1964 have also included serotype 1,3 which, according to a report on the results from the Public Health Laboratory's Whooping Cough Survey during the ten months from November 1966, confirmed the predominance of this type.

#### Vaccination and Immunisation:

The Kent County Council continued to provide vaccination and immunisation services which offered to children a substantial measure of protection against diphtheria, poliomyelitis, smallpox, tetanus and whooping cough, and for the second year immunisation against measles.

The following is the only information now available about vaccination against smallpox carried out in Folkestone, since the amendment to the County Council's proposals which was put into effect on the 1st January, 1963 and is based on returns sent to the Department of Health and Social Security:

Primary vaccination against smallpox - 1 year .. ..	377*
Re-vaccination .. .. .. .. .. .. ..	57

\*This is an increase of 16 compared with 1968.

The combined diphtheria, tetanus and whooping cough vaccine was used for 221 primary and 403 reinforcing inoculations, and the combined diphtheria and tetanus vaccine for 2 primary and 297 reinforcing inoculations.

A summary of the primary and reinforcing inoculations against diphtheria during the past five years is as follows:

	<u>1965.</u>	<u>1966.</u>	<u>1967.</u>	<u>1968.</u>	<u>1969.</u>
Primary inoculations ..	616	579	589	521	223
Reinforcing inoculations	712	678	723	867	700

Oral vaccine for protection against poliomyelitis was in routine use and 589 infants under the age of four years completed a primary course compared with 786 the previous year.

#### Tuberculosis.

Thirteen new cases, 10 pulmonary and 3 non-pulmonary were notified; this compares with 11 pulmonary and the same number of non-pulmonary cases notified in 1968.

Besides the large number of school children given protective B.C.G. vaccine, 144 contacts of tuberculosis were also given B.C.G.

#### Primary Cancer of Lungs and Bronchi:

There were 36 deaths from cancer of the lungs and bronchi, 29 men and 7 women, compared with a total of 21 in 1968.

Housing:

Sixty-one cases compared with 68 during 1968 and 52 in 1967 were referred to me in view of overcrowded, congested or unhygienic living conditions, chronic illness or other "medical grounds".

Investigations were carried out and 37 of the cases recommended, because of the unsatisfactory conditions found to exist from a public health point of view, to the Housing Estates Sub-Committee of the Council for inclusion on the housing waiting list, priority in rehousing or transfer to other Corporation accommodation.

There is an increasing number of cases where rehousing is sought for health reasons, which entails a considerable amount of work so that recommendations can be made in order of need in the interests of health.

Care of Old People and the Chronic Sick:

During the year 22 cases involving 23 persons were investigated; seven of the patients were admitted to hospital, seven referred to the family doctors concerned, one to the Chief Public Health Inspector, two to the Folkestone Old People's Welfare Committee and arrangements made for the remainder to receive visits, home help and other assistance required.

The Folkestone Old People's Welfare Committee continued with its invaluable work in the interests of the elderly people in the Borough.

Home Safety:

The Folkestone Voluntary Home Safety Committee has continued its active and useful work of advising and assisting the public in all matters concerned with Home Safety.

Conferences and Special Meetings:

I attended the Annual Conference of the Royal Institute of Public Health and Hygiene at York from 24th to 26th September, 1969 when the main theme was "Assessment Sixty-nine".

The regular meetings of the Association of Kent District Medical Officers of Health, of which I am Chairman, are most useful for discussing items of mutual interest.

General:

1969 was a biennial year for measles and an outbreak of Virus A.2 Hong Kong influenza commenced about the middle of December and reached its peak three weeks later, this was reflected in the sixteen deaths from respiratory diseases (influenza, bronchitis and pneumonia) mainly in persons over the age of 64.

In conclusion, I have to thank the Chairman and Members of the Health and Housing Committee for their support in the work during the year, and also to express my appreciation of the co-operation of the other Departments of the Corporation.

I would also like to acknowledge the help of the Chief Public Health Inspector, Mr. L.H. Vale, and the other members of the Staff during the year.

I am, Mr. Mayor, Ladies and Gentlemen,  
Your obedient servant,

R.F.H. McELLIGOTT,

Medical Officer of Health.

VITAL STATISTICS FOR YEAR 1969.

(After correction for inward and outward transfers).

			<u>Males.</u>	<u>Females.</u>	<u>Total.</u>
<u>Live Births:</u>	Legitimate	.. .. ..	300	287	587
	Illegitimate	.. .. ..	49	43	92
			<u>Totals:</u>	<u>349</u>	<u>330</u>
				<u>==</u>	<u>679</u>
<u>Stillbirths:</u>	Legitimate	.. .. ..	7	3	10
	Illegitimate	.. .. ..	2	-	2
			<u>Totals:</u>	<u>9</u>	<u>3</u>
				<u>==</u>	<u>12</u>
<u>Total Live and Stillbirths:</u>	Legitimate	.. .. ..	307	290	597
	Illegitimate	.. .. ..	51	43	94
			<u>Totals:</u>	<u>358</u>	<u>333</u>
				<u>==</u>	<u>691</u>
<u>Deaths of Infants:</u>					
(a) Under one year of age:					
	Legitimate	.. .. ..	3	3	6
	Illegitimate	.. .. ..	3	1	4
			<u>Totals:</u>	<u>6</u>	<u>4</u>
				<u>==</u>	<u>10</u>
(b) Under four weeks of age (included in (a) above):					
	Legitimate	.. .. ..	3	3	6
	Illegitimate	.. .. ..	3	-	3
			<u>Totals:</u>	<u>6</u>	<u>3</u>
				<u>==</u>	<u>9</u>
(c) Under one week of age (included in (a) and (b) above):					
	Legitimate	.. .. ..	3	2	5
	Illegitimate	.. .. ..	3	-	3
			<u>Totals:</u>	<u>6</u>	<u>2</u>
				<u>==</u>	<u>8</u>
<u>Deaths:</u>	All ages	.. .. ..	<u>355</u>	<u>362</u>	<u>717</u>
<u>Maternal Deaths (including abortion):</u>					
	Number of deaths	.. .. ..	.. .. ..		Nil.
	Rate per total live and stillbirths	.. .. ..	.. .. ..		Nil.

Comparison with Statistics for England and Wales:Folkestone.England  
and Wales.Live Birth Rates, etc.:

Livebirths per 1,000 home population (crude rate) .. .. .. .. ..	14.99	16.3
Area comparability factor .. .. ..	1.21	1.00
Local adjusted rate (corrected) ..	18.15	16.3
Ratio of local adjusted rate to national rate .. .. .. .. .. ..	1.11	1.00
Illegitimate live births as percentage of all live births .. .. .. ..	13.5	8

Stillbirth Rate:

Stillbirths per 1,000 total live and still births .. .. .. .. ..	17.37	13
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Infant Mortality Rates:

Deaths under 1 year per 1,000 live births .. .. .. .. ..	14.73	18
Deaths of legitimate infants under 1 year per 1,000 legitimate live births ..	10.22	17
Deaths of illegitimate infants under 1 year per 1,000 illegitimate live births	43.48	25
Neonatal mortality rate -		
Deaths under 4 weeks per 1,000 live births .. .. .. ..	13.25	12
Early neonatal mortality rate -		
Deaths under 1 week per 1,000 live births .. .. .. ..	11.77	10
Perinatal mortality rate -		
Stillbirths and deaths under 1 week combined, per 1,000 total live and still births .. .. .. ..	28.94	23

Deaths Rates, etc - All Ages:

Deaths per 1,000 home population (crude rate) .. .. .. .. ..	15.84	11.9
Area comparability factor (corrected)	.73	1.00
Local adjusted rate .. .. .. ..	11.56	11.9
Ratio of local adjusted rate to national rate .. .. .. .. .. ..	.97	1.00

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PART 1 - STATISTICS AND SOCIAL CONDITIONS OF THE AREA.

## GENERAL STATISTICS.

Area .. .. .. .. .. .. .. .. .. ..	4,099 acres.
Home Population: Registrar-General, 1969 .. .. .. ..	45,270.
Approximate number of inhabited houses and flats at 1st April, 1969 .. .. .. .. .. .. ..	15,126.
Rateable Value at 1st April, 1969 .. .. .. .. ..	£2,211,342.
Estimated sum represented by a penny rate 1969/70 ..	£8,950.

## Employment and Unemployment in Folkestone and District:

The following brief report on the employment and unemployment position in this area has been supplied by Mr. F. Firth, Manager of the local Department of Employment and Productivity.

### **Employment:**

During 1969 the Folkestone Employment Exchange filled a total of 1,676 local vacancies and dealt with 3,029 passport applications of various types.

The following table gives the estimated number of Class 1 Insured Employees as at June 1969 by industry groups for the area covered by Folkestone, Hythe and New Romney employment exchanges. Separate figures are not available for the individual boroughs.

<u>Industry.</u>	<u>Numbers Employed.</u> (Aged 15 and over).			Total June 1968 for Comparison.
	Males.	Females.	Total.	
Agriculture, Forestry, Fishing ..	612	102	714	657
Plastics, Synthetic Resins, Chemicals and Allied Industries .. ..	178	550	728	684
Vehicle Manufacture and Repair ..	1,271	207	1,478	1,345
Clothing, Footwear and Fur Fabric	211	401	612	419
Quarrying and all other Manufacturing Industries .. .. .. ..	2,232	359	2,591	2,014
Construction .. .. .. ..	2,247	133	2,380	3,086
Transport and Communications .. ..	1,614	311	1,925	1,876
Wholesale and Retail Distribution	1,305	1,978	3,283	3,110
National and Local Government ..	1,008	191	1,199	1,860
Gas, Water and Electricity .. ..	1,068	102	1,170	1,109
Insurance, Banking and Finance ..	470	542	1,012	955
Accountancy, Educational, Legal, Medical, Dental and other Professional Services	823	1,978	2,801	2,811
Hotel and Catering Trades .. ..	595	1,311	1,906	1,882
Entertainment, Laundries and Dry Cleaning, Hairdressing, Private Domestic Service, and other				
Miscellaneous Services .. ..	411	916	1,327	1,448
Unclassified .. .. .. ..	19	10	29	36
<b>Totals:</b>	<b>14,064</b>	<b>9,091</b>	<b>23,155</b>	<b>23,292</b>

### Unemployment in Folkestone In 1969:

A count of the unemployed register is made on the second Monday of each month. The figures relate to those who are wholly unemployed, aged 18 or over, whether or not they are in receipt of benefit. The figures do not include workers temporarily suspended, nor casual workers.

Unemployment in Folkestone in 1969:

<u>Month.</u>	<u>Figures for</u>		<u>1968 Figures</u>	
	<u>1969.</u>	<u>Men.</u>	<u>Women.</u>	<u>for Comparison.</u>
January ..	..	544	86	523 73
February ..	..	603	77	513 76
March ..	..	588	80	478 77
April ..	..	482	69	401 75
May ..	..	451	38	413 40
June ..	..	467	28	349 26
July ..	..	416	37	327 28
August ..	..	472	40	377 25
September ..	..	418	34	377 26
October ..	..	502	57	469 58
November ..	..	585	86	462 73
December ..	..	653	81	506 74

Mrs. W.E. Tucker, Careers Officer, has supplied the following report on the work of the Folkestone Youth Employment Bureau for the year ended 31st December, 1969:

Bearing in mind the nature of the area, the employment situation has been generally favourable during the year, and placings of boys into employment has been noticeably higher. School-leavers who sought employment at Easter and Summer were quickly absorbed and few had not obtained promises of jobs before the end of the school term, about 50% having been placed by the Service.

An increasing number of young people voluntarily continue at school after the statutory leaving age. 52% boys and 35% girls at Secondary Modern schools have remained for at least a fifth year. 26% of all the pupils leaving school have proceeded to a full-time course of further education. This means that the work force of young people between 15 and 18 years is contracting.

Office development has continued, and there has been a very marked increase in the demand for clerical workers. Nearly 40% of all girls leaving school for employment have taken some kind of clerical work, approximately a third of whom have entered insurance offices. Although there has also been a significant increase in the number of boys placed in clerical work, there is a dearth of applicants for vacancies for such posts involving professional training as the majority of boys with the necessary pre-entry educational qualifications continue with full-time education.

A number of small manufacturing firms have set up business in the area. Although the intake of boys for any one firm is very small, together they broaden the occupational choice. There has been an increase in training opportunities at craft level, and the number of boys placed in craft apprenticeships has doubled in the last two years. The construction industry still offers the largest number of apprenticeships, but this summer there was difficulty in finding a sufficient number of firms willing to sponsor 16 year old boys wishing to start on the integrated apprenticeship course.

Undoubtedly the most difficult placing problem is to find suitable openings for the less able, especially boys.

The summary of first occupations entered by school-leavers under 18 years resident in Folkestone, Hythe and New Romney is as follows:-

<u>Girls:</u>	Agriculture and Horticulture ..	..	3
	Catering and Domestic Service	..	22
	Clerical .. .. .. ..	..	130
	Distributive .. .. .. ..	..	68
	Hairdressing .. .. .. ..	..	26
	Manufacturing and Service Industries	38	
	Scientific .. .. .. ..	..	1
	Nursing and Child Care .. .. ..	..	6
	Other .. .. .. ..	..	13

<u>Boys:</u>	Agriculture and Horticulture	..	..	26
	Building and Construction	..	..	42
	Catering	..	..	11
	Clerical	..	..	45
	Distributive	..	..	49
	Engineering	..	..	26
	Electrical Installation and Radio Servicing	..	13	
	H.M.F.	..	..	14
	Manufacturing (other)	..	..	33
	Merchant Navy	..	..	10
	Motor Vehicle Servicing (including Agricultural Engineering)	..	..	35
	Police	..	..	2
	Printing and Allied Trades	..	..	4
	Scientific	..	..	2
	Transport	..	..	4
	Others	..	..	16

Cause of Death.	Age in Years.											
	Total all ages. M. F.	Under 4 wks. M. F.	4 wks. to 1 yr. M. F.	1 - 4 M. F.	5 - 14 M. F.	15-24 M. F.	25-34 M. F.	35-44 M. F.	45-54 M. F.	55-64 M. F.	65-74 M. F.	75 & M. F.
Enteritis and other diarrhoeal diseases	1	2	1	1	1	1	1	1	1	1	1	1
Other tuberclosis, including late effects	2	1	1	1	1	1	1	1	1	1	1	1
Meningococcal infection ..	1	1	1	1	1	1	1	1	1	1	1	1
Syphilis and its sequelae ..	1	1	1	1	1	1	1	1	1	1	1	1
Other infective and parasitic diseases ..	1	1	1	1	1	1	1	1	1	1	1	1
Malignant neoplasm, buccal cavity etc.	3	2	2	2	2	2	2	2	2	2	2	2
Malignant neoplasm, oesophagus ..	2	12	6	12	6	8	6	8	6	4	1	2
Malignant neoplasm, stomach ..	1	1	1	1	1	1	1	1	1	6	4	1
Malignant neoplasm, intestine ..	1	29	7	29	7	14	7	14	7	3	2	2
Malignant neoplasm, lung, bronchus ..	1	-	-	-	-	-	-	-	-	9	3	11
Malignant neoplasm, breast ..	1	-	-	-	-	-	-	-	-	3	2	2
Malignant neoplasm, uterus ..	1	-	-	-	-	-	-	-	-	2	-	-
Malignant neoplasm, prostate ..	1	-	-	-	-	-	-	-	-	3	-	-
Leukaemia ..	1	-	-	-	-	-	-	-	-	1	-	-
Other malignant neoplasms ..	1	-	-	-	-	-	-	-	-	1	-	-
Diabetes mellitus ..	2	30	1	30	1	1	1	1	1	7	3	9
Other diseases of nervous system, etc. ..	4	1	1	1	1	1	1	1	1	2	1	1
Chronic rheumatic heart disease ..	1	6	8	6	8	88	88	88	88	2	2	4
Hypertensive disease ..	1	94	17	94	17	17	17	17	17	29	25	36
Ischaemic heart disease ..	1	14	14	14	14	14	14	14	14	4	4	10
Other forms of heart disease ..	1	45	56	45	56	56	56	56	56	12	15	31
Cerebrovascular disease ..	1	14	23	14	23	23	23	23	23	12	12	25
Other diseases of circulatory system ..	1	14	23	14	23	23	23	23	23	6	5	7
Influenza ..	1	3	20	12	20	12	12	12	12	1	1	17
Pneumonia ..	1	28	6	28	6	15	15	15	15	2	1	1
Bronchitis and emphysema ..	1	-	-	-	-	-	-	-	-	1	1	1
Asthma ..	1	-	-	-	-	-	-	-	-	1	1	1
Other diseases of respiratory system ..	1	-	-	-	-	-	-	-	-	1	1	1
Peptic ulcer ..	1	-	-	-	-	-	-	-	-	2	1	1
Intestinal obstruction and hernia ..	1	-	-	-	-	-	-	-	-	1	1	1
Cirrhosis of liver ..	1	-	-	-	-	-	-	-	-	1	1	1
Other diseases of digestive system ..	1	-	-	-	-	-	-	-	-	1	1	1
Nephritis and nephrosis ..	1	-	-	-	-	-	-	-	-	1	1	1
Hyperplasia of prostate ..	1	-	-	-	-	-	-	-	-	1	1	1
Other diseases, genito-urinary system ..	1	-	-	-	-	-	-	-	-	1	1	1
Diseases of musculo-skeletal system ..	1	-	-	-	-	-	-	-	-	1	1	1
Congenital anomalies ..	1	-	-	-	-	-	-	-	-	1	1	1
Birth injury, difficult labour, etc	1	-	-	-	-	-	-	-	-	1	1	1
Other causes of perinatal mortality	1	-	-	-	-	-	-	-	-	1	1	1
Symptoms and ill-defined conditions ..	1	-	-	-	-	-	-	-	-	1	1	1
Motor vehicle accidents ..	1	-	-	-	-	-	-	-	-	1	1	1
All other accidents ..	1	-	-	-	-	-	-	-	-	1	1	1
Suicide and self-inflicted injuries ..	1	-	-	-	-	-	-	-	-	1	1	1
All other external causes ..	1	-	-	-	-	-	-	-	-	1	1	1
Total - all causes:	355	362	6	3	3	3	3	3	3	2	3	1
	4	21	15	15	15	15	15	15	15	9	9	9

COMPARATIVE TABLE.

The following give comparative statistics of some of the more important items for the past ten years.

Rate per 1,000 Home Population unless otherwise stated.

	1960	1961	1962	1963	1964	1965	1966	1967	1968	1969
<u>Notification of Infectious Disease:</u>										
Scarlet fever	1.36	0.25	0.36	0.39	0.34	1.11	0.36	0.84	1.02	0.35
Measles . . .	0.20	18.88	1.12	16.31	2.99	23.38	4.30	9.27	1.72	15.16
<u>Births:</u>										
No. of births	654	676	713	699	694	713	618	712	703	679
Birth rate (corrected)..	15.32	16.20	16.86	19.43	19.31	20.52	17.10	19.63	19.29	18.15
<u>Deaths:</u>										
No. of deaths	585	635	644	734	627	666	636	634	687	717
Death rate (corrected)..	11.22	12.47	12.47	12.46	10.67	11.28	10.61	10.55	11.54	11.56
<u>Infant Deaths:</u> (Under 1 year)										
No. of deaths	13	14	8	9	13	13	10	17	12	10
Infant mortality rate per 1,000 births . . .	19.87	20.71	11.23	12.87	18.73	18.23	16.18	23.88	17.07	14.73
<u>Illegitimate Infants:</u>										
No. of illegitimate births	40	46	60	58	79	78	77	82	103	92
Rate per 1,000 total live births	61.16	68.05	84.15	82.97	113.8	109.3	124.6	115.16	146.51	135.5
<u>Tuberculosis:</u> (All forms)										
No. of deaths	5	2	2	4	Ni1.	Ni1.	1	3	Ni1.	3
Death rate ..	0.11	0.04	0.04	0.09	0.00	0.00	0.02	0.07	0.00	0.07
<u>Cancer:</u> (All forms)										
No. of deaths	124	121	119	131	131	139	101	133	137	151
Death rate ..	2.76	2.76	2.68	3.00	3.01	3.22	2.31	3.03	3.18	3.33

INFANT DEATHS DURING 1969.

Cause of death.	Under 1 week.	1 to 2 weeks.	2 to 3 weeks.	3 to 4 weeks.	Total deaths under 4 weeks.	1 to 3 months.	3 to 6 months.	6 to 9 months.	9 to 12 months.	Total deaths under 1 year.
Acute tracheo-bronchitis	-	-	-	-	-	-	1	-	-	1
<u>Congenital Anomalies:</u>										
Gross hypoplasia of lungs and kidneys ..	1	-	-	-	1	-	-	-	-	1
Heart disease .. ..	1	-	-	-	1	-	-	-	-	1
Difficult labour ..	1	-	-	-	1	-	-	-	-	1
Haemorrhagic intra-ventricular tumour (ependymoma) .. ..	-	-	1	-	1	-	-	-	-	-
*Hyaline membrane disease .. ..	2	-	-	-	2	-	-	-	-	2
Prematurity .. ..	3	-	-	-	3	-	-	-	-	3
<b>Totals:</b>	<b>8</b>	<b>-</b>	<b>1</b>	<b>-</b>	<b>9</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>10</b>

\*Twins.

SUMMARY OF DEATHS, 1969.

<u>Non-Residents.</u>	<u>Residents.</u>
(Outward Transfers.)	

Deaths occurring in Folkestone:

Royal Victoria Hospital .. ..	114	123
Nursing Homes and Old Peoples' Homes	7	75
Private dwellings .. .. ..	8	313
Local hotels .. .. .. ..	6	-
Found dead on arrival at hospital ..	1	15
Other circumstances, i.e., in the sea, etc. -		2
<b>Totals:</b>	<b>136</b>	<b>528</b>

Deaths outside Folkestone classified as "Inward Transfers" and occurring in:-

Ashford Hospital, Ashford .. .. .. ..	7
Buckland Hospital, Dover .. .. .. ..	40
Hothfield Hospital, Ashford .. .. .. ..	1
Kent and Canterbury Hospital, Canterbury	5
Royal Sea Bathing Hospital, Margate .. ..	3
Royal Victoria Hospital, Dover .. .. ..	44
St. Augustine's Hospital, Chatham .. ..	10
St. Martin's Hospital, Canterbury .. ..	3
St. Mary's Hospital, Lyminge .. .. ..	31
St. Saviour's Hospital, Hythe .. .. ..	3
West Kent General Hospital, Maidstone .. ..	2
Willesborough Hospital, Ashford .. .. ..	4
Other Hospitals .. .. .. .. ..	20
Nursing Homes and Old Peoples' Homes .. ..	4
Private Dwellings .. .. .. .. ..	7
Found dead on arrival at hospital .. .. ..	1
Other circumstances, i.e., main road, railway line and on cross-channel boat ..	4

Total deaths for Folkestone:

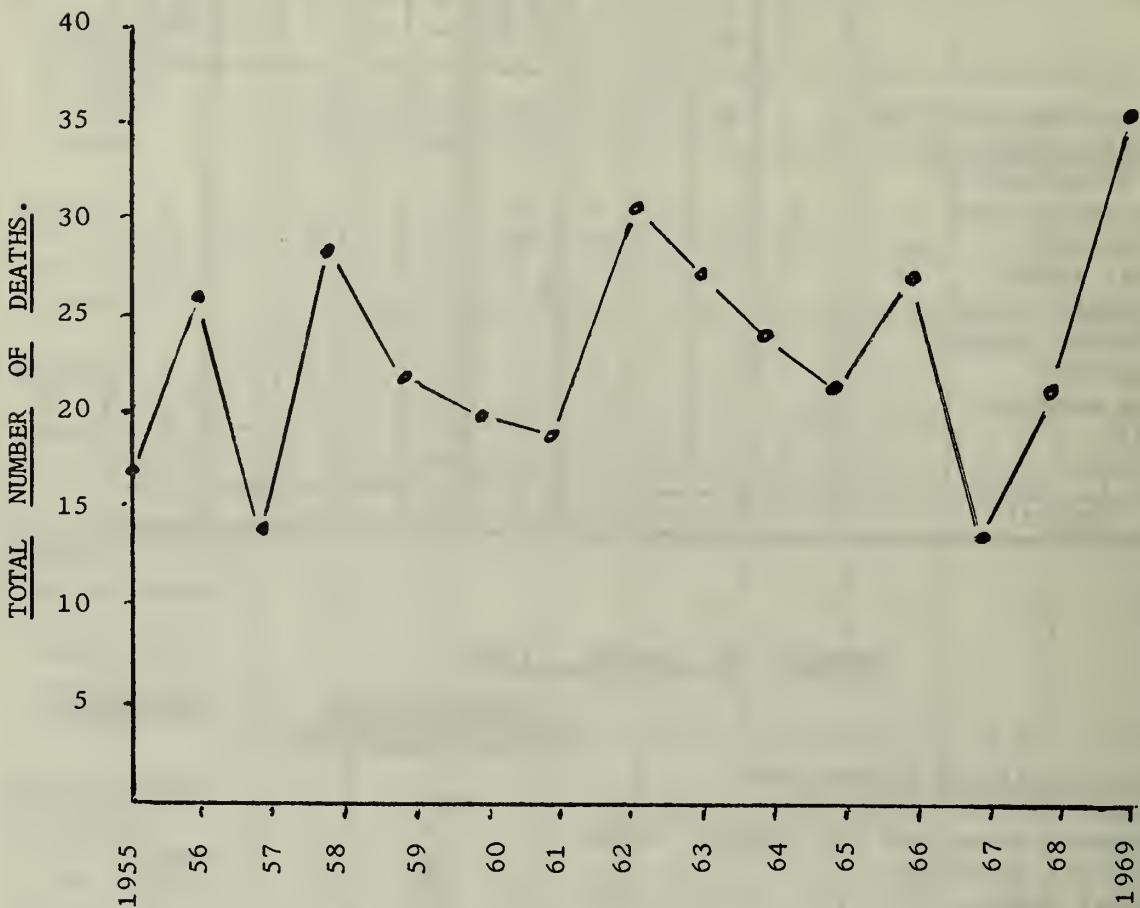
717

Inquests -	29
Post-mortems -	210

Deaths from Cancer:

The death rate of 3.33 per 1,000 home population from cancer (all forms) during 1969 has shown an increase of 0.15 compared with 1968 and is 0.11 more than the previous peak rate of 3.22 in 1965.

The total number of deaths from cancer of the lungs and bronchi has shown an increase of nearly 60% compared with 1968, and the following diagram shows the number of such deaths during the past 15 years:-



Attention is again drawn to the relationship between lung cancer and cigarette smoking, which is now well established.

The figures given below show the comparison between the death rate per 1,000 home population of cancer of the lungs and bronchi with that for respiratory tuberculosis given as the "immediate" cause of death during the past five years:

Death rate for:	1965.	1966.	1967.	1968.	1969.
Cancer of lungs and bronchi	0.48	0.61	0.35	0.47	0.79
Tuberculosis, respiratory	0.00	0.00	0.07	0.00	0.00

The death rate in 1969 from cancer of the lungs and bronchi was 0.61 for England and Wales and 0.75 for Greater London.

Deaths and Recoveries from Tuberculosis:

Nine patients, 8 previously suffering from pulmonary and 1 from non-pulmonary tuberculosis, were regarded by the Chest Physician as "recovered".

Particulars of the number of patients whose immediate cause of death was tuberculosis or had been reported as "recovered" since 1965 are:

	1965.	1966.	1967.	1968.	1969.
<u>T.B. Respiratory:</u>					
Deaths .. .. .. .. -			1	3	-
Patients regarded as "recovered" .. .. .. 14		7	11	10	8
<u>T.B. Other:</u>					
Deaths .. .. .. .. -			-	-	-
Patients regarded as "recovered" .. .. .. 1		5	5	4	1

Infant Mortality:

The Infant Mortality Rate (deaths of infants in first year of life) in 1969 was 14.73 per 1,000 live births; this figure compares with 18.1 for England and Wales.

The rate for Folkestone is the lowest since and relevant figures for the past five years are as follows:

		<u>1965.</u>	<u>1966.</u>	<u>1967.</u>	<u>1968.</u>	<u>1969.</u>
Infant Mortality Rate						
per 1,000 births .. ..	18.23	16.18	23.88	17.07	14.73	
Number of infant deaths						
caused by:						
Premature births .. ..	1	4	4	-	3	
Congenital malformations	3	3	2	4	2	

Stillbirths:

During the year ten legitimate and two illegitimate stillbirths were assigned to this borough. Nine of the women concerned were patients in the local hospital, two in hospitals outside the town and one at her own home.

The causes of the stillbirths were:

	<u>Male.</u>	<u>Female.</u>
Anencephaly .. .. ..	1	-
Ante-partum haemorrhage .. ..	1	-
Foetal anoxia (cord tightly around neck) .. .. ..	1	1
Macerated foetus .. .. ..	2	-
Maternal (pre-eclampsia)	1	-
Placental insufficiency .. ..	1	-
Prematurity .. .. ..	-	1
Rhesus incompatability .. ..	1	1
Not known .. .. ..	1	-
<b>Totals:</b>	<b>9</b>	<b>3</b>

Maternal Mortality:

For the fifteenth successive year there were no deaths due to childbirth.

Principal Causes of Death During the Past Five Years:

	<u>Cancer</u> <u>(all forms).</u>	<u>Cerebro-</u> <u>vascular</u> <u>disease.</u>	<u>Coronary</u> <u>disease,</u> <u>angina.</u>	<u>Other heart</u> <u>disease.</u>	<u>Bronchitis</u> <u>and emphysema.</u>
1965 .. ..	139	96	134	84	27
1966 .. ..	101	92	137	82	29
1967 .. ..	133	101	124	69	29
*1968 .. ..	137	107	182	55	38
1969 .. ..	151	101	182	48	34

\*With the introduction of the Eighth Revision of the International Classification of Diseases the short list of 36 causes used for analysis of mortality in previous years was revised, and since 1968 deaths are now classified under the 65 headings based on the International Abbreviated List.

Part II - GENERAL PROVISION OF HEALTH SERVICES FOR THE AREA.

The following services in this Borough were carried out by the Kent County Council:

- (1) Ambulance service.
- (2) Care of expectant and nursing mothers and young children.
- (3) Domestic help and night attendant service.
- (4) Domiciliary midwifery.
- (5) Health visiting.
- (6) Home nursing.
- (7) Mental health.
- (8) Prevention of illness, care and after-care.
- (9) Vaccination and Immunisation for protection against Diphtheria, Measles, Poliomyelitis, Smallpox, Tetanus and Whooping Cough.

Maternity and Child Welfare Clinics, etc:

The Kent County Council provided the following clinics during the year:

(a) Infant Welfare:

Cheriton Clinic	-	Monday afternoon. Thursday afternoon. Second and fourth Thursday morning each month.
-----------------	---	--

Methodist Church Hall, Sandgate	-	Second and fourth Friday afternoon each month.
------------------------------------	---	--

Old Harvey Grammar School	-	Tuesday afternoon. Friday morning. First, third and fifth Thursday morning each month.
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Baptist Church Hall, Hill Road	-	First and third Friday afternoon each month.
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Dr. Margaret Paxton was in attendance at the Baptist Church Hall, Dr. P. MacGregor at the Cheriton Clinic and Dr. D.A. Ewing at the other two centres.

(b) Mothercraft and Ante-Natal Relaxation Classes:

Old Harvey Grammar School	-	Thursday afternoon.
---------------------------	---	---------------------

County Midwives also see their own patients for ante-natal care at the Cheriton Clinic and the Old Harvey Grammar School Centre.

Hospitals:

The South-East Kent Hospital Management Committee is responsible for this service and the following hospitals are available for patients from this area:-

(a) General and Maternity:

Royal Victoria Hospital, Folkestone.  
Willesborough Hospital, near Ashford.  
Buckland Hospital, Dover.

(b) Infectious Diseases (excluding smallpox):

Dover Isolation Hospital.  
Ashford Isolation Hospital.

(c) Chronic Sick:

St. Mary's Hospital, Lyminge.  
Royal Victoria Hospital, Dover.

(d) Geriatric:

Hothfield Hospital, Charing.

Smallpox patients would be admitted to the Long Reach Hospital, Dartford.

The following statistics for the year's working at the Royal Victoria Hospital, Folkestone, have been supplied by the Group Secretary of the South-East Kent Hospital Management Committee:

In-Patients:

Maternity	..	..	..	..	..	..	..	652
Others	..	..	..	..	..	..	..	4,024

New Out-Patients:

Medical	..	..	..	..	..	..	..	598
Paediatrics	..	..	..	..	..	..	..	64
Diseases of the Chest	..	..	..	..	..	..	..	262
Dermatology	..	..	..	..	..	..	..	542
Physical Medicine	..	..	..	..	..	..	..	679
Geriatrics	..	..	..	..	..	..	..	86
Surgical	..	..	..	..	..	..	..	1,268
E.N.T. (including T. & A's.)	..	..	..	..	..	..	..	1,064
Orthopaedics	..	..	..	..	..	..	..	1,488
Ophthalmology	..	..	..	..	..	..	..	806
Radiotherapy	..	..	..	..	..	..	..	129
Urology	..	..	..	..	..	..	..	69
Dentistry	..	..	..	..	..	..	..	217
Gynaecology	..	..	..	..	..	..	..	927
Obstetrics - A.N.	..	..	..	..	..	..	..	735
P.N.	..	..	..	..	..	..	..	106
Psychiatry	..	..	..	..	..	..	..	191
Hearing Aid (Diagnostic)	..	..	..	..	..	..	..	100
Total attendances for all Clinics	..	..	..	..	..	..	..	33,957
Attendances at Accident Department	..	..	..	..	..	..	..	21,789
Out-Patient Attendances at Physiotherapy Departments	..	..	..	..	..	..	..	14,483
In-Patient Attendances at Physiotherapy Departments	..	..	..	..	..	..	..	3,707

together with 1,922 Out-Patient attendances at Group Exercises and 1,532 In-Patient attendances at Group Exercises

Units of treatment in X-ray Department	..	29,284
Individual Patient requests in Pathology Department	..	34,346
Post Mortems	..	210

Ambulance Service:

An efficient ambulance service has been maintained in Folkestone by the Kent County Council for general, maternity and accident cases.

Smallpox and Typhus cases would be moved by arrangement with the Canterbury City Ambulance Service and other cases of infectious disease by County Ambulances from Folkestone, Dover or Ashford.

Vaccination and Immunisation:

The Kent County Council provided vaccination and immunisation services that offer to children a substantial measure of protection against the following diseases:

Diphtheria.  
Measles.  
Poliomyelitis.  
Smallpox.  
Tetanus.  
Whooping Cough.

Facilities for the necessary injections were available at the various Child Welfare Clinics in the Borough or, if preferred, by the family doctor concerned.

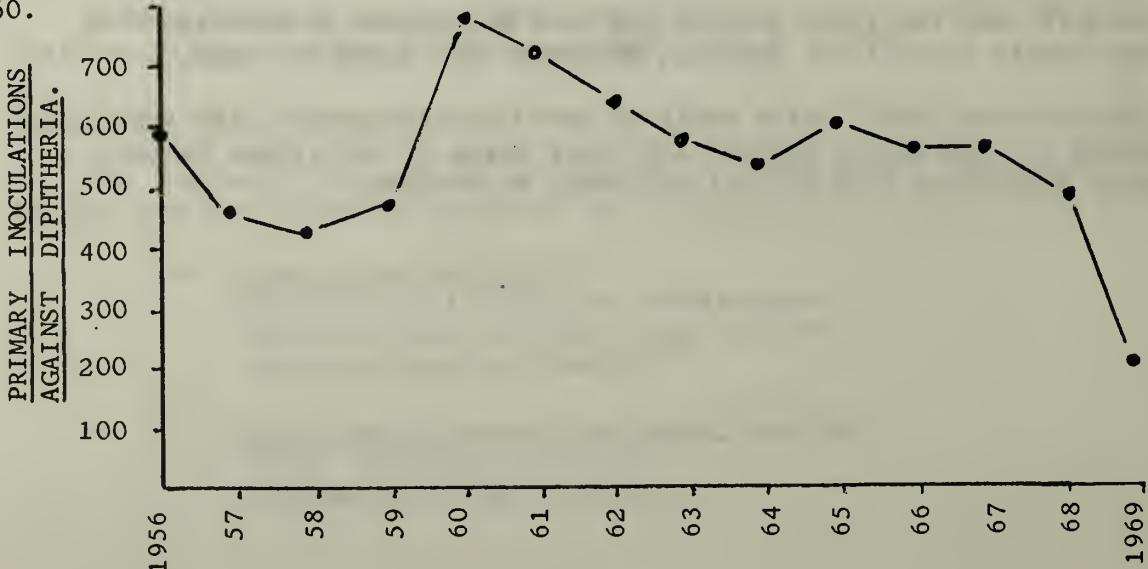
Vaccination against Diphtheria, Tetanus and Whooping Cough:

Triple Antigen is used for combined immunisation against diphtheria, tetanus and whooping cough, but where children have already had whooping cough it is considered advisable to have them vaccinated against diphtheria and tetanus only.

The County Medical Officer has supplied the following figures for 1969 based on the returns sent to the Department of Health and Social Security:

Year of Birth	Primary.			Reinforcing.		
	Triple Anti-gen.	Diph./ Tet.	Tetanus.	Triple Anti-gen.	Diph./ Tet.	Tetanus.
1969 ..	20	-	-	-	-	-
1968 ..	183	2	-	27	1	-
1967 ..	15	-	-	157	19	-
1966 ..	2	-	-	48	12	-
1965 ..	1	-	-	20	23	-
1964 ..	-	-	-	110	166	1
1962-1963	-	-	-	37	61	1
1953-1961	-	-	20	4	15	25
<u>Totals:</u>	221	2	20	403	297	27

Although no case of Diphtheria has been notified during the past seventeen years as will be seen from the following diagram the number of children who received primary inoculation against Diphtheria, either with Triple Antigen or Diphtheria/Tetanus, has shown a decrease since the peak in 1960.



Poliomyelitis and Measles Vaccination:

Year of Birth.	Poliomyelitis Vaccination.		Measles. Vaccination.
	Primary.	Reinforcing.	
1969 .. ..	30	-	-
1968 .. ..	388	-	40
1967 .. ..	132	-	61
1966 .. ..	39	-	34
1965 .. ..	12	29	28
1964 .. ..	-	302	31
1962-1963 ..	-	119	37
1953-1961 ..	-	31	12
<b>Totals:</b>	<b>601</b>	<b>481</b>	<b>243</b>

Smallpox Vaccination:

In view of the amendment to the County Council's proposals approved as from the 1st January, 1963, the following is the only information now available:

Primary vaccination - 1 year ..	377
Revaccination .. .. ..	57

Authentication of Vaccination Certificates:

During the year the following certificates of vaccination against smallpox, cholera and typhoid fever, etc., were authenticated:

Smallpox:

Primary .. .. .. ..	204
Revaccination .. .. ..	947
Cholera .. .. .. ..	183
Typhoid fever .. .. .. ..	40
Poliomyelitis .. .. .. ..	5
Typhus fever .. .. .. ..	1

Laboratory Facilities:

These examinations were carried out at the Public Health Laboratory at Maidstone and the Royal Victoria Hospital, Folkestone.

A summary of the results of specimens submitted by me during the year is shown below:

	<u>Positive.</u>	<u>Negative.</u>
Faeces for:		
Dysentery, sonne ..	28	269
"E" Coli .. ..	1	-
Para-typhoid fever	-	1
Salmonella panama ..	-	5
Salmonella typhi ..	1	1
Salmonella typhimurium	-	10
Pathogenic organisms	-	60
Swabs for:		
Streptococcal pyogenes	10	30
<b>Totals:</b>	<b>40</b>	<b>376</b>

Mental Health:

This authority is not responsible for the administration of work undertaken in the community in accordance with the National Health Service Act, 1946, and the Mental Health Act, 1959.

National Assistance Act, 1948 - Section 47.National Assistance (Amendment) Act, 1951.

No action was taken by the Council under either of these Acts during 1969.

Care of Old People and the Chronic Sick:

During the year 22 cases involving 23 persons were investigated and help given as necessary; this compares with 16 cases involving 18 persons in 1968.

The cases were originally referred to me by:-

British Legion Women's Section	..	..	..	1
County Health Visitor	..	..	..	1
Council Member	..	..	..	1
Family Doctors	..	..	..	3
House Agent	..	..	..	1
Housing Official	..	..	..	1
Medical Superintendent, Isolation Hospital	..	..	1	
Relatives and friends	..	..	..	10
Secretary/Administrator, Folkestone Old People's Welfare Committee	..	..	..	3

In one instance both husband and wife were concerned and sixteen of the remainder were women.

The following action was taken in respect of the 23 persons:

Admitted to:

(a) Hospital	..	..	..	..	..	7
--------------	----	----	----	----	----	---

Referred to:

(a) Chief Public Health Inspector	..	1				
(b) Family Doctor	..	..	..	..	7	
(c) Folkestone Old People's Welfare Committee	..	..	..	..	..	2

Home Help assistance arranged	..	..	..	5
Visited and other assistance as required	..	..	1	

The work of the Folkestone Old People's Welfare Committee covers a wide range of activities and the members work in close collaboration with other organisations, both statutory and voluntary, whose aim is to help in any way possible the elderly people of the town.

The Secretary/Administrator of the Committee, Mrs. C. Skelton, has given the following brief summary of their work during 1969:-

Number of new cases .. .. .. .. .. 210

Number of elderly people known to

Committee .. .. .. .. approx. 2,300

Help and advice given .. .. .. .. 1,271

Accommodation found .. .. .. 30 persons

Active voluntary visitors .. .. .. .. 43

(not including the visiting service

given by the British Red Cross Society  
and W.R.V.S.)

Aid-in-Sickness (distribution of Bovril,  
Complan, etc) .. .. .. .. .. 144

During the influenza epidemic a greater  
number of elderly people were in need of  
warmth and £25 was expended from the fuel  
fund.

W.R.V.S.:

"Meals-on-wheels" service (four days a

week) .. .. .. .. .. 17,485

Clothing issued .. .. .. 2,632 garments

Close liaison is maintained with the Hospital Social Workers to the mutual benefit of all, and other activities of the Committee include arranging holidays for individual people in need of convalescence, coach drives and Christmas dinner for non-club members.

The Friends Anonymous (Youth Group) was still very active and continued to carry out when required jobs of a diverse nature for the old folk.

The Friendship Luncheon Club at a local church hall has continued to prove a great success and the one day a week on which it was open has been well supported and 2,459 meals were served during the year.

The valuable and willing assistance which has been given to me during the year by Mrs. Skelton, and Mrs. M.E. Hughes and Miss G. Bowman of the K.C.C. Home Help Service, is very much appreciated.

#### N.S.P.C.C.:

Senior Inspector E.N. Loveday has reported that twenty-six cases in Folkestone, affecting the welfare of sixty-two children (forty-three under the age of five years), were investigated.

The children concerned were found to be:-

Well cared for - no case .. ..	15
Lacking physical care .. ..	10
Physically injured .. ..	2
Emotionally disturbed .. ..	4
At risk but without symptoms at present .. ..	30
Not living at home .. ..	1

No court action was taken during the year in respect of these cases.

There is close liaison between Mr. Loveday and members of the Public Health Department, and his willing and tactful assistance when required has been invaluable.

#### Nursing Homes:

The four registered Homes in the Borough provided the following beds:-

For maternity patients only ..	4
For other patients only ..	50

One of the Homes is approved as a place for the purposes of Section I of the Abortion Act 1967 for treatment for the termination of pregnancy.

#### Venereal Disease:

The following is a summary supplied by Dr. D.E. Sharville, Consultant Dermatologist and Venereologist for the area, of the new patients from Folkestone who attended the treatment centres at Ashford, Canterbury and Dover during 1969:

	<u>Folkestone New Cases who attended Centres at:</u>			<u>Total in 1969.</u>	<u>Total in 1968 for Comparison.</u>
	<u>Ashford.</u>	<u>Canterbury.</u>	<u>Dover.</u>		
Syphilis .. ..	-	-	-	-	1
Gonorrhoea ..	4	12	16	32	31
Other conditions	24	22	31	77	47

Folkestone Crematorium:

During 1969 a total of 655 cremation certificates were issued; this figure compares with 283 issued during 1957, the first full year the crematorium was in operation.

Of the 655 certificates issued 431 were in respect of Folkestone residents and the remaining 224 came from the following areas:-

Cape and Dover .. ..	29
Dymchurch and New Romney ..	22
Hawkinge and Swingfield ..	16
Hythe and Saltwood .. ..	100
Lyminge and Elham .. ..	23
Other areas .. .. ..	34

Medical Examination of Corporation Employees:

The following medical examinations were carried out during 1969:-

	<u>Males.</u>	<u>Females.</u>
<u>For admission to the Corporation:</u>		
(a) Superannuation Scheme .. ..	39	13
(b) Sick Pay Scheme .. ..	43	11
Special examinations .. .. ..	2	1
Re-examination .. .. .. ..	1	-
<u>Totals:</u>	<u>85</u>	<u>25</u>
	<u>=</u>	<u>=</u>

Arrangements were made for 47 of the employees to have chest X-ray examination and 21 attended Mass Radiography Surveys in the area.

Home Safety:

The Folkestone Home Safety Committee has again been very active during the past year and many talks and film shows given; posters and other publicity material have also been distributed.

PART III - SANITARY CIRCUMSTANCES OF THE AREA.

Water Supply:

The water in this Borough is provided by the Folkestone and District Water Company who connected supplies to 389 new dwellings in the Folkestone district (which includes Alkham, Capel-le-Ferne and Hawkinge) and disconnected 21 supplies which had previously served dwelling-houses, making a net increase of 368 in the Folkestone district.

No dwellings in this area are dependent only on an outdoor standpipe for domestic supplies.

During the year the Folkestone and District Water Company laid an 8" secondary main along Cornwallis Avenue extension to serve the new building estates on the former golf links. The Company also laid a mile of 18" main between our elevated tank at Paddlesworth and a point in Aerodrome Road, Hawkinge, near the Folkestone cemetery gates. This main improves supplies in Hawkinge village and also improves supplies along Crete Road and in the vicinity of the Valiant Sailor. It forms part of a new main between Paddlesworth and Lydden which is to be used in conjunction with a new reservoir to be built at Paddlesworth.

They have also laid 2,000 yards of new 12" main in the new Folkestone bypass road now known as Churchill Avenue to replace a similar length of main in the unmade road which was previously known as Hill Road.

During the year their Spurgen reservoir became due for removal of silt and cleaning. This was done and the reservoir was brought back into use.

The water generally has been satisfactory in quantity and quality and suitable for drinking and domestic use.

Copies of sixty-two reports of chemical examinations and sixty-one bacteriological examinations were received during the year from the Folkestone and District Water Company, and samples of the water were also taken by the Chief Public Health Inspector for examination at regular intervals throughout the year.

The following is the result of a chemical examination of water from a storage tank fed by mains supply:-

Appearance: Clear and bright.

Odour: None.

pH value: 7.3.

							<u>Parts per Million.</u>
Free Chlorine	..	..	..	..	..	..	Nil.
Free Ammonia	..	..	..	..	..	..	0.008
Albuminoid Ammonia							0.016
Nitrite	..	..	..	..	..	..	Nil.
Nitrate	..	..	..	..	..	..	4.5
Chloride	..	..	..	..	..	..	26
Alkalinity ( $\text{CaCO}_3$ )	..	..	..	..	..	..	225
Total Hardness	..	..	..	..	..	..	276
Permanent Hardness	..	..	..	..	..	..	51
Sulphate	..	..	..	..	..	..	25
Oxygen absorbed from permanganate in 4 hours	..	..	..	..	..	..	0.15
Total Solids	..	..	..	..	..	..	350

Copper, lead and zinc were absent and microscopic examination showed very little mineral or vegetable matter.

The report indicated that chemically this water was satisfactory.

Public Analyst:

Mr. J.H.E. Marshall, M.A.(Cantab.), F.R.I.C., has continued as Public Analyst for this Borough.

Public Cleansing:

The refuse and collection service has continued under very severe strain. The volume of refuse deposited by the public in the compound provided at East Cliff Works (under the Civic Amenities Act) has grown very substantially during the year. The purchase of a portable incinerator has been of considerable use in the destruction of this refuse.

Drainage and Sewerage:

No important extension of the main sewerage system has been made during the year, but strengthening of the existing trunk sewer in Morrison Road and Tram Road has been completed. A section of old brick sewer just north of Skew Arches in Dover Road collapsed early in the year. Following a closed circuit television inspection, it was decided to replace the sewer by relaying a new length between Skew Arches and a point 100 yards north of Alexandra Street. A scheme for the relief of the surcharged sewer condition in Wear Bay Road was prepared during the year.

Although there have been a few instances of flooding, due to inadequate sewers, in conditions of abnormal rainfall, most of the incidents which have occurred during the year have been due to the blockage of pipes or screens.

Housing:

The Borough Treasurer has provided me with the following information regarding the number of families on the Council's waiting list at 31st December, 1969 and the number who have been accommodated during the year:-

(a) On Council's waiting list:

(i)	without separate homes .. ..	75
(ii)	with separate homes .. ..	125
	<u>Total:</u>	<u>200</u>

(b) Families accommodated:

(i)	rehoused by Council .. .. ..	77
-----	------------------------------	----

Sixty-one cases, compared with 68 during 1968 and 52 in 1967 were referred to me in view of overcrowded, congested or unhygienic living conditions, chronic illness or other "medical grounds".

There is an increasing number of cases where rehousing is sought for health reasons, which entails a considerable amount of work so that recommendations for rehousing can be made in order of need in the interests of health.

During the year thirty-seven cases were recommended for inclusion on the housing waiting list, priority in rehousing or transfer to a larger type of Corporation accommodation.

A summary of the cases dealt with is as follows:-

<u>Referred by:</u>	<u>No. of Cases.</u>	<u>Recommended for inclusion, priority or transfer.</u>
Borough Treasurer on medical grounds .. ..	37	26
Chest Physician .. ..	4	4
County Health Visitors .. ..	4	2
Family doctor .. .. ..	1	-
Housing applicants themselves	10	4
Local Councillors .. .. ..	3	1
Other Medical Officers of Health .. .. .. ..	2	-
<u>Totals:</u>	<u>61</u>	<u>37</u>

The Borough Engineer has supplied the following summary of the housing programme which was completed during the year:-

(a) Number of:

(i)	Dwellings converted .. .. ..	12
(ii)	Units of accommodation resulting from such conversions .. ..	37

(b) Number of new houses and flats completed by:

(i)	Private enterprise .. .. ..	222
-----	-----------------------------	-----

The future housing programme includes the following:-

(a) By Local Authority:

<u>Site.</u>	<u>Type.</u>	<u>Approx. number of dwellings.</u>
Harbour Way	- 2-bedroom units ..	7
Dawson Road (Gas Board Land)	- Old people's accommodation and warden ..	42
Bridge Street and Princess Street (C.P.O.)	- Old people's accommodation and warden ..	38
Hollands Avenue	- 2-bedroom units ..	24

(b) By Private Enterprise:

Continued development of -  
 Golden Valley Estate.  
 Linksway (Alder Road extension).  
 Golf Course (Cornwallis Avenue extension).  
 Cherry Garden Avenue (Denmar Developments).  
 Churchill Avenue (Sugar Loaf site).  
 Castle Bay.

Proposed -

Moat Farm, Park Farm Road.  
 9/15 The Leas.  
 Royal Kent site, Sandgate High Street.  
 Majestic site, Sandgate Road.

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PART IV - PREVALENCE OF, AND CONTROL OVER,  
INFECTIOUS AND OTHER DISEASES.

ACUTE ENCEPHALITIS - Post Infectious.

A girl of 7 years, suffering from post-infectious acute encephalitis following measles, was admitted to the Dover Isolation Hospital.

DIPHTHERIA.

For the seventeenth year no case of diphtheria was reported.

DYSENTERY.

Twenty-two cases of bacillary dysentery were notified. Five were individual cases and the other 17 from four separate families.

In one instance the mother, father and seven children were involved and both parents were temporarily excluded from their employment at a food preparing establishment in a neighbouring authority. Three children were from a second family, the father and two young children from a third family and two children from the fourth family. Four of the cases, all children between 3 and 7 years, were patients in the local hospital and two were subsequently transferred to the Dover Isolation Hospital.

A woman of 79, staying at a local hotel, was admitted to the Dover Isolation Hospital for observation but the provisional diagnosis not confirmed.

INFECTIVE HEPATITIS.

Eleven civilian cases and one military case were notified.

Two were from the same family (woman of 36 and her son aged 3 years), eight were between the ages of 15 and 26 years and the other civilian case was a man of 51.

A male aged 19 was admitted to the Dover Isolation Hospital and the military case, member of H.M. Forces stationed at Shorncliffe Camp, was admitted to the Military Hospital at Millbank, London, S.W.1.

The mother and sister of one of the patients and the father of a second patient were excluded from their work as food handlers until any risk of passing on the infection was excluded.

MEASLES.

1969 was a biennial year for measles and 68% more cases were reported compared with the outbreak two years previously (687 civilian cases in 1969 and 407 in 1967). However, the total in 1969 was much less than the number in 1965 when 1,018 cases were notified.

Of the 687 cases reported last year 24 were infants under 1 year, 384 aged 1 to 4 years, 275 between 5 and 9 years and the remaining 4 over 10 years. Two children, aged 20 months and 4 years respectively, who also had complications were admitted to the Dover Isolation Hospital.

The outbreak commenced in the Cheriton area during the second half of March and soon spread across the whole town. The peak was reached in July when 73 cases were notified during the second week and the outbreak had practically finished by the end of August.

One military case, youth aged 16 years, was a patient in the Medical Reception Station at Shorncliffe.

MENINGOCOCCAL INFECTION.

An infant of 3 years, patient in the local hospital, died from meningococcal meningitis.

SCARLET FEVER.

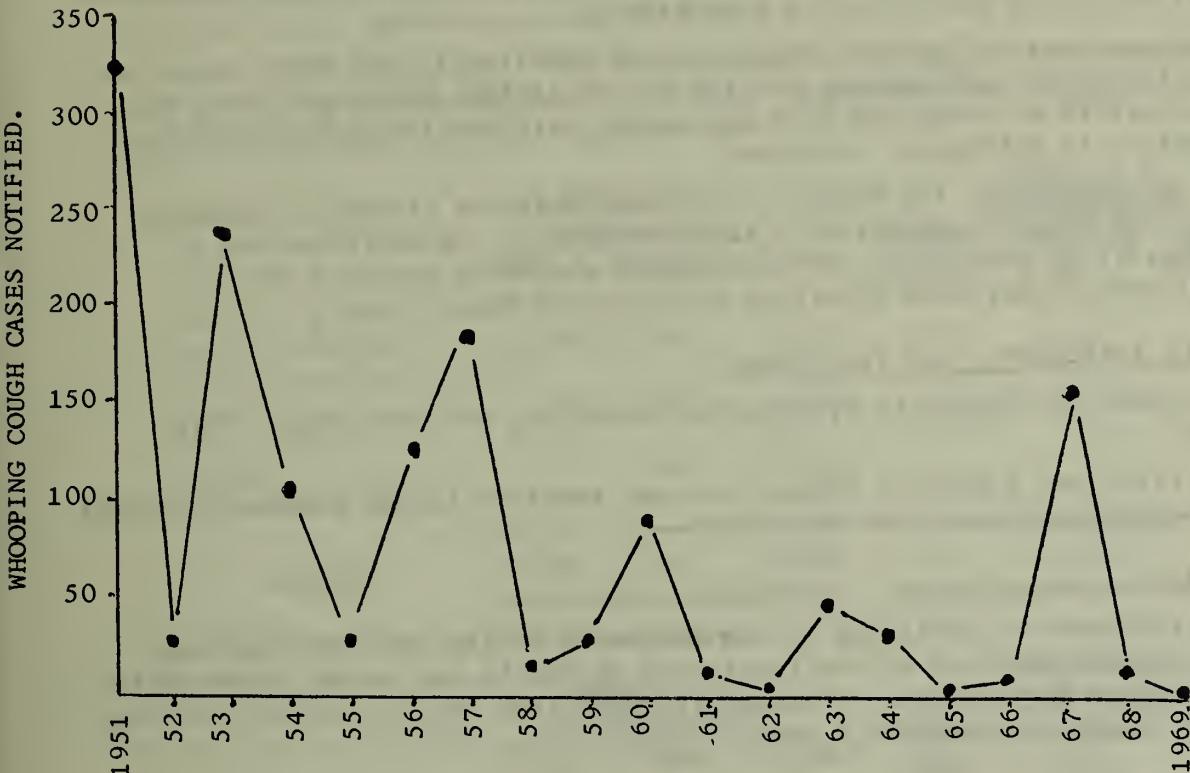
Sixteen cases of scarlet fever confirmed compared with 45 in 1968 and 37 in 1967: three were infants under the age of 5 years, twelve between 5 and 10 years and the other case a young woman of 20.

The disease was mild and all the patients nursed at home.

### WHOOPING COUGH.

Only three cases were reported compared with 16 the previous year; two were infants under 9 months and the third case was a male aged 20 years.

From the diagram below it will be noted that apart from a sudden rise in 1967 the incidence of whooping cough has continued to show a big reduction since vaccination was started in Folkestone in November, 1957:



### CHICKENPOX.

Two cases, a male of 42 and a youth of 16 attached to the Junior Infantryman's Bn. stationed at Shorncliffe, were admitted to the Dover Isolation Hospital.

### GERMAN MEASLES.

Two youths attached to the Junior Infantryman's Bn. at Shorncliffe were admitted to the Dover Isolation Hospital.

### GLANDULAR FEVER.

A man of 30 was admitted to the Dover Isolation Hospital for observation and subsequently confirmed as suffering from glandular fever.

### MUMPS.

A nurse from the local hospital and a member of H.M. Forces stationed at Shorncliffe Camp were admitted to the Dover Isolation Hospital.

### PNEUMONIA - Acute Primary and Influenza.

Although no longer a notifiable disease two cases of pneumonia, a boy of 6 years and a man of 61 were confirmed; both were patients in the Dover Isolation Hospital. The boy had been admitted as suspected "encephalitis" and later confirmed as lobar pneumonia and the male adult was suffering from influenza pneumonia.

### "E" COLI INFECTION.

Four boarders at a local K.C.C. Hostel and Training Centre for the Mentally Handicapped, aged between 7 and 14 years with a history of diarrhoea, were reported as suspected dysentery. Laboratory investigations subsequently confirmed that they were suffering from "E" coli, type 0124, infection.

An infant of 2 years was admitted to the Dover Isolation Hospital for observation where it was subsequently confirmed that he was suffering from "E" coli, type 086, infection.

#### FOOD POISONING and GASTRO-ENTERITIS.

A woman of 66, who had arrived in Folkestone by bus from London, became unwell and attended the Casualty Department at the local hospital. She was transferred the same day to the Dover Isolation Hospital as a suspected gastro-enteritis case, but it was later considered that clinically she was suffering from food poisoning, probably of the toxic type. No food had been consumed in Folkestone before the onset of the illness and the probable source of infection was in the patient's home area.

Eighteen cases of gastro-enteritis were admitted to the Dover Isolation Hospital and stool examinations carried out on another forty-one cases of gastro-enteritis or suspected food poisoning; all the laboratory results were negative to pathogenic organisms.

At the request of the Manager of a local multiple stores arrangements were made for stool examination on seven members of his staff who had a recent history of gastro-enteritis (three of whom were employed as food handlers) before they were permitted to return to work.

#### SALMONELLA INFECTION - Not food borne.

Two cases of Salmonella typhimurium infection, not food borne, were confirmed.

The first was a baby of 10 days who was admitted to the Buckland Hospital and the second case was a boy of 6 years.

#### INFLUENZA.

The incidence of influenza at the beginning of the year was light and from information supplied by the Department of Health and Social Security the number of first certificates of incapacity from this disease received during January averaged less than 30 a week.

An outbreak of Virus A.2/Hong Kong influenza commenced in Folkestone about the middle of December and reached its peak three weeks later, when the number of first certificates of incapacity for this area was more than six times the normal average for the time of the year. The weekly figure of sickness benefits had returned to normal by the end of January, 1970.

A total of 16 persons died during the second half of December from the following respiratory diseases:

Influenza	..	..	8
Bronchitis	..	..	2
Pneumonia -			
Influenzal	..	..	3
Primary	..	..	3

Twelve of the deaths were in persons over the age of 64.

#### OTHER INFECTIOUS DISEASES, etc.

A summary of other civilian patients from Folkestone who were admitted to the Dover Isolation Hospital during the year is as follows:-

			<u>Male.</u>	<u>Female.</u>
Allergic skin rash, T.P.V.	..	..	-	1
Diarrhoea, non-specific	..	..	1	-
Marasmus	..	..	..	1
Meningitis, non-specific	..	..	..	1
Pyrexia of unknown origin	..	..	..	2
Septic tonsils	..	..	..	1
Staphylococcal infection (amputated stump, right leg)	..	..	..	1
Ulcerative colitis	..	..	..	-
Upper respiratory catarrh	..	..	-	1

## TUBERCULOSIS.

Thirteen new cases, 10 pulmonary and 3 non-pulmonary, were notified; this compares with 11 pulmonary and 3 non-pulmonary cases in 1968.

(a) Public Health Act, 1936 (Section 172).  
No action taken during the year.

(b) Mass Radiography.

A survey by units of the Mass Radiography Service was carried out in Folkestone from 4th to 26th March, 1969 inclusive. Twenty-seven centres were visited - fourteen general public, five industrial, seven centres K.E.C. schools and one private school.

Dr. G.I. Rees-Jones, Medical Director of the Service, has supplied the following statistics for this survey which excluded pregnant women and children under fifteen years of age.

	<u>Number of Examinations.</u>			<u>Results of Examinations.</u>		
	<u>Male.</u>	<u>Female.</u>	<u>Total.</u>	<u>Active T.B.</u>	<u>Inactive T.B.</u>	<u>Cancer of Lung.</u>
Fourteen general public centres ..	2,890	3,735	6,625	1	51	5
Five industrial centres .. ..	618	356	974	-	4	-
Seven K.E.C. schools .. ..	577	448	1,025	-	-	-
One private school	1	73	74	-	-	-
<b>Totals:</b>	<b>4,086</b>	<b>4,612</b>	<b>8,698</b>	<b>1</b>	<b>55</b>	<b>5</b>

For comparison with previous surveys:-

	<u>Number of Examinations.</u>			<u>Results of Examinations.</u>		
	<u>Male.</u>	<u>Female.</u>	<u>Total.</u>	<u>Active T.B.</u>	<u>Inactive T.B.</u>	<u>Cancer of Lung.</u>
(a) <u>1966 Survey</u>						
All Centres	3,601	4,300	7,901	-	75	-
(b) <u>1963 Survey</u>						
All Centres	3,716	4,209	7,925	8	79	6

The number of inactive tuberculosis cases found at the last survey was approximately one-third less than in 1963 and 1966.

One case of active tuberculosis was found in 1969 compared with 8 in 1963 and none in 1966.

Cancer of the lung cases found were 5 at the last survey compared with 6 in 1963 and none in 1966.

(c) New Cases (after correction) Notified during 1969.

<u>Age in Years.</u>	<u>Pulmonary.</u>		<u>Non-Pulmonary.</u>	
	<u>Male.</u>	<u>Female.</u>	<u>Male.</u>	<u>Female.</u>
15-24 .. ..	1	-	-	-
25-44 .. ..	4	-	-	-
45-64 .. ..	-	-	-	1
65-74 .. ..	2	3	1	1
	<hr/>	<hr/>	<hr/>	<hr/>
<u>Totals:</u>	7	3	1	2

Number of new cases of Tuberculosis admitted to hospital during the year:

(d) Mortality during 1969.

In three cases other tuberculosis, including late effects, was given as the cause of death.

(e) Number of Cases on Tuberculosis Register.

		<u>Pulmonary.</u>		<u>Non-Pulmonary.</u>		<u>Total.</u>
		<u>Male.</u>	<u>Female.</u>	<u>Male.</u>	<u>Female.</u>	
On register at 1st January, 1969	.. .. .. ..	34	16	2	3	55
Primary notifications	..	7	3	1	2	13
Other additions -						
Restored to register	..	-	1	-	-	1
Transferred from other areas		1	1	-	-	2
<u>Totals:</u>		42	21	3	5	71
Removed (died, left district, recovered, etc.)	.. ..	9	7	1	1	18*
Remaining on register at 31st December, 1969	.. ..	33	14	2	4	53

\*Of this number 3 died, 5 left the district, 1 "lost sight of" and 9 were reported by the Chest Physician as "now regarded as recovered".

New Cases of Tuberculosis during 1969 - Occupation of Patients.

		<u>Pulmonary.</u>		<u>Non-Pulmonary.</u>		<u>Total.</u>
		<u>Male.</u>	<u>Female.</u>	<u>Male.</u>	<u>Female.</u>	
Carpenter	.. .. ..	1	-	-	-	1
Clerk	.. .. ..	1	-	-	-	1
Housewife	.. .. ..	-	2	-	2	4
Seaman	.. .. ..	2	-	-	-	2
Scaffolder	.. .. ..	1	-	-	-	1
Storeman	.. .. ..	-	-	1	-	1
Supervisor, motor car industry		1	-	-	-	1
Retired	.. .. ..	1	1	-	-	2
<u>Totals:</u>		7	3	1	2	13

(g) Chest Clinic.

Dr. J. Spencer Jones, Chest Physician, has supplied the following information:-

Number of People with Tuberculosis requiring medical advice.

Number of people requiring advice (but not necessarily treatment) was 424 (582 in 1964).

Resistant organisms.

There is only 1 patient infected with organisms resistant to the usual treatment. There have been no fresh cases of this type and the potential hazards from resistant organisms seems to be diminishing in our area, although it is increasing in the conurbations which attract immigrants.

Tuberculosis Protection.

Besides the large number of school children given protective B.C.G. vaccine, 144 contacts of tuberculosis were given B.C.G. Three immigrants were also given the protective vaccine.

The following number of contacts of cases of tuberculosis were examined - 281.

ANTI-RABIC TREATMENT.

Courses of anti-rabic treatment were given to three kennel-maids who were contacts of cases of rabies which occurred in imported dogs at a local Quarantine Kennels.

INFECTIOUS AND OTHER NOTIFIABLE DISEASES CONFIRMED IN 1969.

Disease.	CIVILIAN CASES.											Total Civilian and Military Cases.	Military cases.	Civilian and Military Hospital.			
	Under 1 yr.	1 yr.	2 yrs.	3 yrs.	4 yrs.	5-9 yrs.	10-14 yrs.	15-19 yrs.	20-24 yrs.	25-34 yrs.	35-44 yrs.	45-54 yrs.	55-64 yrs.	65-74 yrs.	75 and over.		
<u>Notifiable under Public Health (Infectious Diseases) Regulations, 1968:</u>																	
Acute encephalitis, post infectious ..	-	-	-	-	1	-	-	-	-	-	-	-	-	-	1	1	
Dysentery, bacillary ..	2	1	-	2	-	12	2	-	-	1	-	2	-	-	-	22	4
Infective jaundice ..	-	-	-	1	-	-	-	4	3	1	1	-	-	-	-	11	2
Measles..	24	78	84	120	102	275	3	1	-	-	-	-	-	-	-	687	2
Meningococcal infection ..	-	-	-	1	-	-	-	-	-	-	-	-	-	-	-	1	1
Scarlet fever ..	-	-	-	2	1	11	1	-	1	-	-	-	-	-	-	16	-
Whooping cough	2	-	-	-	-	-	-	1	-	-	-	-	-	-	-	3	-
<u>Not a Notifiable Disease but Admitted to Isolation Hospital:</u>																	
Chickenpox ..	-	-	-	-	-	-	-	-	-	-	1	-	-	-	-	1	2
German measles ..	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	2	2
Glandular fever ..	-	-	-	-	-	-	-	1	-	1	-	-	-	-	-	2	2
Mumps ..	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	1	2
Pneumonia:																	
Acute primary	-	-	-	-	-	-	1	-	-	-	-	-	-	-	-	1	1
Influenza	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	1	1
<b>Totals:</b>	28	79	84	126	103	300	6	6	6	3	2	3	1	-	-	747	6
																753	20

\*Patient in the Medical Reception Centre, Shorncliffe Camp, Folkestone.

ANNUAL REPORT OF THE CHIEF PUBLIC HEALTH  
INSPECTOR

Mr. Mayor, Aldermen and Councillors,

This is the twenty-first occasion on which it has been my duty to give a retrospective account of the activities of my Department and, as always, I approach the task with the usual feeling that in the end I can once again only hope to succeed in giving an inadequate and incomplete picture of the wide range of activities covered during 1969.

One thing can be said at once and without any hesitation. It was a very busy year for the Department and the work load continued to inexorably increase in virtually every avenue of responsibility.

Slum clearance, housing improvements, general repairs and reconditioning of properties, food control in all its aspects, inspection of offices and shops etc. all figure in the record and work in these fields, together with the numerous and less spectacular routine duties which devolve upon the Department, was assiduously pursued.

A new Housing Act had to be mastered, new or amended statutory Regulations came into operation dealing with artificial sweeteners and soft drinks, canned meats, sausages and other meat products, solvents in foods, meat sterilisation, Offices, Shops and Railway Premises Act requirements, etc. to add to the overall burden.

The resultant technical reading, which also included White Papers, Green Papers, explanatory circulars and official memoranda seemed never ending. Not only is proper absorption of such material time consuming but much of the subject matter is complex and the practising inspector must not only be able to correctly interpret the subtleties of new legislation for purposes of practical implementation, he must also be prepared to translate much of it into simple language when called upon to explain it to others less skilled in such exercises. It is not always easy, for example, to explain briefly the detailed intricacies and correlation of house improvement grants and rent qualification certificates to owners and tenants, or to unravel some of the requirements of Food Standards Orders to harassed retailers.

With all these duties a Public Health Inspector's daily hymn might well be -

"Let us then be up and doing  
Making light of each delay  
Still achieving, still pursuing  
In a pre-determined way"

In any appraisal of the tasks confronting the Department the size of the job must be related to the resources available in technical and administrative manpower and a review of the year's work would not be complete without once more paying well deserved tribute to the work of the staff, both technical and clerical.

All have laboured industriously and have discharged their various responsibilities with ability and patience, despite many frustrations and unremitting pressure of duties.

Mr. J. R. Greig, the Deputy Chief Inspector, gave invaluable assistance in all practical and administrative aspects of the work of the Department and this is again unstintingly recognised.

The continued support of the Chairman and Members of the Health and Housing Committee, and the Borough Council as a whole, was again encouraging and is gratefully acknowledged. I am also appreciative of the continued co-operation of officers and staff of other Departments.

L. H. VALE,

Chief Public Health Inspector,  
Borough and Port of Folkestone.

GENERAL STATISTICAL SUMMARY1. COMPLAINTS

Number of complaints received and dealt with	...	...	...	...	1,070
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2. INSPECTIONS - Summary of visits madePublic Health Acts, 1936-1961

Visits to premises (including re-visits)	...	...	...	...	1,838
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Housing Acts, 1957-1969

Visits for purposes of securing repairs	...	...	...	...	473
Visits re individual unfit dwellings, compliance with demolition orders, checks on compliance with closing orders, etc.	...	...	...	...	132
Visits re clearance areas, supervision of demolition, etc.	...	...	...	...	130
Visits for general survey and assessment of properties	...	...	...	...	377
Visits re houses-let-in-multiple occupation	...	...	...	...	200

Housing Acts, 1958-1969

Visits re improvement grants (including preliminary enquiries, formal inspections and re-visits)	...	...	...	...	583
Visits re Compulsory Improvement Areas	...	...	...	...	388
Visits re Compulsory Improvements (individual houses)	...	...	...	...	42
Visits re Qualification Certificates	...	...	...	...	5

Housing (General)

Visits re housing applications (alleged overcrowding, claims for priority, etc.)	...	...	...	...	165
Visits re Tuberculosis patients	...	...	...	...	5
Miscellaneous visits	...	...	...	...	11

Food and Drugs Act, 1955 and Food Hygiene Regulations, 1960-1966

Inspection of shops and other premises, stalls, mobile vehicles, etc. where food is stored, handled and/or sold	...	...	...	...	1,553
Visits to ice-cream premises	...	...	...	...	158
Visits to licensed premises	...	...	...	...	25
Miscellaneous visits (including food sampling, etc.)	...	...	...	...	929

Offices, Shops and Railway Premises Act, 1963

Premises inspected and recorded	...	...	...	...	79
Visits to premises subject to registration for purposes of the Act	...	...	...	...	238
Visits to other premises for check purposes	...	...	...	...	30

Milk and Dairies Regulations, 1959-1965

Inspections for purposes of Milk Regulations	...	...	...	...	60
--	-----	-----	-----	-----	----

Visits to other premises, etc. not recorded above

Factories (a) Power	...	...	...	...	48
(b) Non-power	...	...	...	...	4
(c) Outworkers	...	...	...	...	30
Agricultural Premises (farms, holdings, etc.)	...	...	...	...	6
Animal Boarding Establishments Act 1963	...	...	...	...	9
Caravan and Camping Sites	...	...	...	...	74
Clean Air Act 1956	...	...	...	...	53
Diseases of Animals (Waste Food) Order 1957	...	...	...	...	8
Hairdressers' Premises	...	...	...	...	17
Infectious Diseases:					
(i) Food Poisoning Enquiries	...	...	...	...	82
(ii) Enteric infections other than food poisoning	...	...	...	...	191
(iii) Other infectious diseases	...	...	...	...	35

Knackers Yard	...	...	...	...	...	10
Licensing Act, 1964	...	...	...	...	...	6
Meat Inspection	...	...	...	...	...	169
Merchandise Marks Act, 1926	...	...	...	...	...	39
Noise Abatement Act, 1960	...	...	...	...	...	79
Pet Animals Act, 1951	...	...	...	...	...	8
Pigeon Control	...	...	...	...	...	145
Places of Entertainment	...	...	...	...	...	14
Riding Establishments Act, 1964	...	...	...	...	...	12
Rodent Control (Visits by Inspectors)	...	...	...	...	...	26
Swimming Pools	...	...	...	...	...	105
Miscellaneous	...	...	...	...	...	379
 Total number of visits made	...	...	...	...	...	8,891
Visits to Port	...	...	...	...	...	<u>510</u>
						9,401

### 3. NOTICES SERVED

	NOTICES SERVED		* NOTICES COMPLIED		DEFECTS OR CONTRAVENTIONS	
	Informal	Formal	Informal	Formal	Found	Complied
Factories Act, 1961 ...	8	-	8	-	19	27
Folkestone Corporation Act, 1920 ...	1	-	4	-	1	4
Food and Drugs Act, 1955 and Food Hygiene Regulations, 1960-1966 ...	99	-	80	-	367	319
Housing Acts 1957-1969:						
(i) Routine repairs schedules ...	35	-	18	2	622	203
(ii) Improvement Grant repairs schedules	-	34	1	44	400	531
(iii) Statutory over-crowding ...	4	-	3	-	4	3
Public Health Acts 1936-1961 ...	229	8	237	9	512	545
Licensing Act 1964 ...	1	-	1	-	4	4
 Offices, Shops & Railway Premises Act, 1963 ...	48	-	57	-	146	177
Clean Air Act, 1956 ...	8	-	7	-	8	7
Caravan Sites & Control of Development Act, 1960	3	-	2	-	15	7
Noise Abatement Act, 1960	16	-	10	-	15	10
Hairdressers Byelaws ...	2	-	2	-	7	7
Prevention of Damage by Pests Act, 1949 ...	1	-	1	-	1	1
Riding Establishments Act, 1964 ...	1	-	-	-	14	-
 TOTALS ... ...	456	42	431	55	2135	1845

\* Includes some notices carried over from previous year.

**BROAD ANALYSIS OF DEFECTS, ETC., REMEDIED  
PUBLIC HEALTH ACTS AND HOUSING ACTS**

		<b>Public Health Acts 1936-61</b>	<b>Housing Acts 1958-1969 (Improvement Grant Schedules)</b>	<b>Housing Acts 1957-69 (Maintenance Notices)</b>
<b>DAMPNESS:</b>				
Roofs repaired ... ... ...	30	55	12	
Eaves guttering and downpipes repaired or renewed ... ...	54	55	12	
External walls repointed, re-rendered or repaired, cavities cleared, etc. ... ... ...	4	48	21	
Internal walls waterproofed ...	13	18	-	
Window sills repaired or renewed	3	18	6	
<b>GENERAL REPAIRS:</b>				
Internal walls or ceilings repaired or renewed ... ...	94	90	42	
Floors repaired or renewed, sub-floor ventilation provided, etc.	6	9	2	
Doors repaired or renewed ...	10	8	4	
Windows repaired ... ...	12	72	21	
Sash-cords renewed ... ...	7	31	15	
Chimneys repaired or rebuilt ...	9	32	7	
Firegrates repaired or renewed	-	2	8	
Staircases repaired, hand-rails fitted, etc. ... ...	8	8	4	
Food stores provided or ventilated, etc. ... ...	-	2	10	
Yard paving provided or renewed	4	16	5	
Water supplies reinstated, supply pipes and fittings repaired or renewed ... ...	7	-	9	
Internal re-decoration ... ...	23	47	18	
<b>DRAINAGE:</b>				
Repaired or cleansed ... ...	62	2	2	
Reconstructed or relaid ...	1	-	-	
New gullies provided ... ...	1	-	-	
Inspection chambers provided or repaired ... ...	2	3	-	
Wastepipes repaired or renewed, etc.	25	1	1	
Soilpipes and vent-shafts ...	3	-	-	
Sewers repaired ... ...	12	-	-	

		Housing Acts 1958-1969 (Improvement Grant Schedules)	Housing Acts 1957-69 (Maintenance Notices)
	Public Health Acts 1936-61		

SANITARY CONVENiences:

Additional accommodation provided	... ...	1	-	-
Structural repairs (roofs, walls, ceilings, floors, plasterwork, etc.)	... ...	7	2	3
Doors, windows repaired or renewed	... ...	4	3	-
Fittings repaired or renewed		33	5	1
Ventilation provided	...	2	-	-

MISCELLANEOUS:

External re-decorations	...	-	3	-
Curtilage walls, etc., rebuilt or repaired	... ...	1	-	-
Accumulations or refuse removed		36	1	-
Nuisances from animals, etc. abated	... ...	29	-	-
Premises or parts of premises cleansed and/or disinfested		21	-	-
Unclassified	... ...	21	-	-
		—	—	—
		545	531	203
		—	—	—

REFUSE BINS (Folkestone Corporation Act):

New bins provided after service of notices	... ... ... ...	4
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SANITARY ACCOMMODATION IN THE BOROUGH

The total number of premises not connected to the main sewerage system is as follows:-

Number of premises served by cesspools	... ...	35
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There are no privies or earth closets in the Borough.

DISINFECTION AND DISINFESTATION

The disinfection and disinfestation services were maintained in readiness to deal with any demands made in this field of activity.

Apart from the traditional terminal treatment of bedrooms after illnesses, which is applied primarily as a precautionary measure and possibly to afford reassurance, very little is necessary nowadays in domestic households by way of disinfection which requires the service of the local authority Health Department.

The department was, however, called in to carry out full disinfection treatment of wards in the maternity block at the local hospital early in the year when an infection of haemolytic streptococci was giving rise to concern. It is in these emergencies that the value and importance of disinfection becomes paramount and in such cases the disinfectant used must effectively fulfil its intended and ultimate function, i.e. to prevent the active transfer of airborne pathogens from one host or situation to another, rather than the more usual connotation whereby a disinfectant is regarded as a chemical formulation which kills germs. The treatment given was apparently successful as the infection thereafter died out.

For normal treatments formalin continued to be used in either liquid or gaseous form for disinfection of premises; bedding, clothing etc. was removed for steam treatment at the Corporation disinfector.

Requests also continued to be met on occasion for disinfection of small parcels of clothing intended for despatch abroad so as to ensure that these complied with overseas requirements relating to appropriate certification.

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Disinfestations, in terms of the number of premises involved, were precisely the same as in 1968 but there was an increase of 35 in the actual total of rooms treated. Both figures, however, are considered to be quite low and one cannot be sure whether this is a true yardstick of the overall level of infestation in the Borough or whether infestations are tolerated with too much equanimity.

I would like to cherish the hope that the former interpretation is valid, especially in food premises, since despite constant exhortation over the years that the advice and services of the department be sought to deal with even small infestations, the general level of request remains fairly steady.

Of the 89 treatments given, 38 related to fleas, 17 to wasps nests, 15 to cockroaches, 9 to ants and the remainder to a variety of miscellaneous infestations.

Attack by selective insecticides or pesticides appropriate to the type of infestation is the basis of routine treatments, reliance still being primarily placed on synergised pyrethrums. Preference is given to this type of product having regard to the continued high level of effectiveness over a broad spectrum of usage and a low mammalian toxicity compared with other synthetic formulations.

It is sometimes necessary to vary the type of formulation to overcome the phenomenon of strain resistance of certain insects and in these cases careful selectivity of more specific pesticides becomes very material to the treatment.

## 1. DISINFECTION

Number of premises treated	...	...	...	...	...	...	10
Number of rooms involved	...	...	...	...	...	...	50
Number of articles of bedding, etc. disinfected	...	...	...	...	...	...	161
Number of library books disinfected	...	...	...	...	...	...	74

## 2. DISINFESTATION

Number of houses and other premises treated	...	...	...	...	...	89
Number of rooms involved	...	...	...	...	...	504

3. Number of visits by operator for above purpose	...	...	...	215
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## FOOD SUPPLIES

### 1. General Inspection of Meat and Other Foods

As there are no slaughterhouses within the Borough, local facilities for killing and dressing food animals continue to be centred at the public abattoir at Hythe where a private company operate a slaughtering service which is available to any local butcher who might wish to purchase his meat "on the hoof".

This arrangement satisfactorily meets the requirements of the Slaughterhouses Act 1958 which stipulate that adequate public facilities must be provided for local needs.

The traditional sequence of each butcher going to market and personally selecting fatstock for dressing in a slaughterhouse behind his shop has virtually disappeared, and it is only through the medium of some of the larger national distributors operating their own private factory abattoirs that any semblance of this picture is now maintained.

Except for the large companies referred to the industry appears to be divided into wholesalers who purchase, slaughter, dress and market the meat, and retail tradesmen who handle only dressed carcasses, and this obtains locally.

The refrigerated unit at the Ice Stores in Cheriton and the Co-operative Society Butchery premises in Gladstone Road were again used for deep freeze treatment of animal carcasses transferred for such purpose from the Canterbury and Hythe abattoirs following discovery of cysticercus bovis infection on post mortem examination by inspectors at those premises.

Supervision of the prescribed treatment in respect of the carcasses of 8 cattle was thereafter taken over by my department for the purpose of check inspection, stamping and release of the meat when finally cleared as fit for human consumption.

The general supervision of all wholesale and retail premises in the Borough in which food is stored or sold was maintained as deemed necessary to ensure that the products handled were sound and fit for human consumption. For this purpose general random observations were frequently made, and special spot checks were carried out in the course of routine visits to such premises.

The prudence of some traders in calling upon the advisory service of the inspectorate when doubt arises regarding the fitness of any type of foodstuff was again exemplified by the amount of food which was condemned and destroyed as a result of such inspections. This advisory service is freely and readily available at short notice and traders who take advantage of it are relieved of the risk of having such food found on their premises by an inspector and then having to prove that it is not intended for sale.

To enable traders to claim credit for unfit foods in cases where investigation establishes that responsibility rests with manufacturers or suppliers, formal condemnation certificates are issued and the food is removed for destruction, thereby further relieving the trader of the necessity of keeping unfit food on the premises pending collection or inspection by the suppliers concerned.

In other cases, and especially in the case of deep-freeze products which might be affected by a breakdown of the refrigeration unit, it is often found that the food cannot be statutorily condemned as unfit for human consumption within the narrow meaning of the Food and Drugs Act. In these situations the professional judgment of the inspector is the sole criterion but if the retailer nevertheless wishes to dispose of such foods on grounds of unsaleability a suitably worded surrender certificate is issued appropriate to the circumstances and destruction is arranged. This procedure effectively safeguards the inspector from becoming involved in subsequent disputes re insurance claims.

The variety of foodstuffs condemned, or certified as having been adversely affected by conditions as indicated, and subsequently destroyed totalled 10 $\frac{3}{4}$  tons; this was some two and a half times as much as during the previous year. Details of the food destroyed are given in the table on page 42.

Complaints continued to be received from the public concerning foreign matter found in food. Many people are still very complacent in certain respects where food is concerned; unclean or chipped crockery, for example, will often be accepted in catering establishments. Customers are usually much less tolerant when purchasing food for the family meals and the presence of any alien substance, or unusual taste or colour, prompts concern and indignation and seldom a week goes by without some complaint of this nature being received. Some are easily resolved and do not justify statistical reference but all must be investigated and this is done meticulously on every occasion.

37 complaints which merited formal recording were received during the year under review. In these cases there is usually *prima facie* evidence on which prosecution could doubtless be pursued, bearing in mind that the presence of foreign matter or moulds etc. is an absolute offence, but in many cases it becomes clear during the course of the resultant investigation that there are reasonable and valid explanations, or particular mitigating circumstances, and these receive most careful consideration when deciding what action should be taken. Culpable negligence or disregard of basic hygiene precautions which results in food being contaminated or where quality is otherwise impaired is, however, inexcusable and this cannot ever be condoned.

Proceedings may be, and indeed often are, the culmination of a series of warnings, coupled with a history of disregard of advice given to the offenders, and this might not be appreciated to an outsider, nor can it be given in evidence. In cases of mould, or where foods have been kept too long, the fault can lie with the retailer who has a special responsibility as the final distributor.

There is, of course, always a possibility of a failure in the wholesaler's delivery service, as the human element is inevitably involved, but more often than not investigation suggests that the retailer just does not appreciate that stock must be properly rotated. In many others the so called system of stock rotation is at best so haphazard as to be apparently based on an optimism that in any event nothing can go wrong.

Every retailer, whether large or small, should apply a personal system of coding to all perishable commodities in which he deals, quite irrespective of any coding used by the manufacturers. By so doing he is in a far better position to firmly resolve doubts as to how long a particular food which may be the subject of complaint has been in his possession.

All that is required is for the retailer to adopt a word of his own choice containing six letters and mark incoming stock with those letters in sequence for successive days of the week to indicate the precise day of delivery.

A few minutes spent each day in marking new deliveries or adjusting stock to ensure proper rotation could well be the means of obviating subsequent agonising doubt and anxiety in the event of complaint.

There is no doubt whatsoever that over the country as a whole the number of prosecutions for offences relating to foreign matter or moulds etc. in foodstuffs bears no relationship to the number of incidents concerning which complaints are officially made; the latter, in turn, bear no relationship to the number of cases which actually occur but concerning which no complaint is made by the aggrieved purchaser.

As will be seen from the following summary complaints received included references to a wide variety of foods but by far the most related to either meat and meat products or flour confectionery, these vying with each other for pride of place.

Two unusual cases referred to bread which quite rapidly turned a distinct orange colour while standing in the larders of the respective purchasers. This interesting phenomena was caused by proliferation of the mould *Monilia Sitophila*, a rapidly growing organism but fortunately non-pathogenic despite its spectacular appearance. Another complainant alleged that "hairs" were present in a jar of ginger marmalade, but microscopic examination showed that they were in fact thin fibres quite natural to those normally present on root ginger.

Other "foreign objects" found included an earwig in a Christmas pudding, a dead bluebottle in a jar of pickled herrings and Pharaoh's ants in a bar of chocolate; maggots were found in margarine, also in a bar of chocolate and a package of porridge oats, while custard tarts were alleged to taste of soap powder.

Table 1 Summary of Complaints received re foods sold to complainants

<u>Commodity</u>	<u>No. of Complaints</u>	<u>Nature of Complaint</u>
Meat and Meat Products	12	Unsound Gammon Steak Unsound tin of meat Rancid bacon Mouldy Steak & Kidney Puddings (2) Mouldy Steak Pie Turkey tasting of disinfectant Unsound corned beef Mouldy Pies (2) Liver and Ham Paté decomposing Deterioration of canned meat pudding
Bread and Flour Confectionery	10	Mouldy Harvest Pie Earwig in Christmas Pudding Sour taste in cakes Field moth in loaf of bread Mouldy bread rolls (2) Custard tarts tasting of soap powder Mould in chocolate cake Bread which had turned orange in colour (2)
Vegetables	2	Seedpod in can of peas Mushrooms alleged to have caused sickness.
Milk and Milk Products	3	Quality of Milk (2) Yoghurt fermenting
Preserves	2	Ginger marmalade containing "hairs" Internal deterioration of can of Rhubarb
Cereals	2	Maggots in porridge Muesli Base having alleged unusual odour.
Fish and Fish Products	1	Pickled herring containing bluebottle fly
Sugar Confectionery	2	Pharaohs ants in box of chocolates Maggots in chocolate
Miscellaneous	3	Maggots in margarine Unsatisfactory appearance of apple strudle Unsound apples
TOTAL	37	—

Table 2 Summary of Food and Drugs Destroyed(a) Meat and Meat Products

Bacon and Bacon Trimmings (Imported)	175 lbs.
Beef (English)	773 lbs.
Beef (Imported)	12,655 lbs.
Chickens	153 lbs.
Lambs Livers (Imported)	127 lbs.
Lamb (Imported)	281 lbs.
Meat (Canned)	637 lbs.
Ox Kidneys (English)	69 lbs.
Ox Kidneys (Imported)	335 lbs.
Ox Livers (English)	5 lbs.
Ox Livers (Imported)	16 lbs.

(a) Meat and Meat Products (contd.)

Pigs Livers (English)	10 lbs.
Pigs Livers (Imported)	60 lbs.
Pork (English)	492 lbs.
Pork (Imported)	21 lbs.

(b) Fish and Fish Products

Fish (Boxed)	231 lbs.
Fish (Canned)	83 lbs.

(c) Other Food

Baby Food	2 lbs.
Beverage drink	30 lbs.
Biscuits	37 lbs.
Butter	184 lbs.
Cake Mixture	9 lbs.
Caster Sugar	4 lbs.
Cereals	104 lbs.
Cheese	23 lbs.
Chocolate Spread	2 lbs.
Cooking Salt	36 lbs.
Colouring matter	2 lbs.
Cooking fat	3 lbs.
Corn Oil	1 lb.
Cucumbers	41 lbs.
Cut Peel	20 lbs.
Dried Fruit	44 lbs.
Egg vermicelli	1 lb.
Figs	25 lbs.
Flour	1,786 lbs.
Fruit (Canned)	2,093 lbs.
Fruit Juice	174 lbs.
Ice Cream	187 lbs.
Jam (Canned)	108 lbs.
Jam (Jars)	6 lbs.
Jellies	11 lbs.
Lard	15 lbs.
Margarine	28 lbs.
Milk and Milk Products	235 lbs.
Milk (Cartons)	14 lbs.
Mincemeat	7 lbs.
Peanut Butter	4 lbs.
Peanuts	16 lbs.
Pickles	8 lbs.
Pork Pies	2 lbs.
Potato Crisps	5 lbs.
Powdered Potato	3 lbs.
Sauce	4 lbs.
Soup	55 lbs.
Suet	2 lbs.
Suet Pudding mix	9 lbs.
Table Salt	1 lb.
Vegetables (Canned)	761 lbs.
Vegetables (Dried)	19 lbs.
Vinegar	1 lb.

(d) Frozen Foods

Fish	437 lbs.
Fruit	69 lbs.
Meat	502 lbs.
Mousse	37 lbs.
Pastry and Cakes	123 lbs.
Sponges	1 lb.
Vegetables	661 lbs.

Total Weight: 10 tons 14 cwts. 3 qrs. 23 lbs.

## 2. Food Hygiene

The term Food Hygiene implies the exercise of all those basic principles and precepts by which food is kept safe and fit to eat; it is thus a sensible precaution aimed at preventing the risk of ill effects from the consumption of contaminated food, and that quite simply is the whole concept of what the department is trying to achieve in Folkestone.

The role of the Public Health Inspectorate in this field is that of supervision of all food premises, on the spot education of food handlers, the spread of information by way of lecture/demonstrations whenever the opportunity arises and, if all else fails, by the prosecution of offences against statutory regulations.

The department has continued to discharge its duties in all these respects during the year under review.

I again stress that good hygienic practices in the manufacture, distribution, presentation and sale of food are of significant importance in terms of health safeguards; they are indeed also of importance in economic terms when construed into possible avoidance of unnecessary wastage of food, which goes out of condition more quickly when handled under poor hygienic conditions and/or incorrect temperature, since proliferation of spoilage organisms is maximised.

Food Hygiene really begins with people, is largely controlled by people and ends with people. Thus the personal element is common to all phases of production, transport, interim handling and storage, and retail sales.

It goes without saying that many of the hazards which are associated with food contamination can be reduced by use of well designed equipment, installed in well designed premises, and by careful observance of the correct technique of temperature controlled storage and display of vulnerable perishable foods.

But good facilities and good equipment cannot afford the full degree of protection intended unless they are conscientiously maintained by the personnel responsible for cleaning, servicing and operating them. Furthermore it must be a continuing operation and not a sporadic activity undertaken only on special occasions rather like the traditional domestic spring cleaning.

Food Hygiene must be a permanent and integral part of the system of food handling and this is just as important in a hotel or restaurant kitchen, or in a retail food shop, as it is in an ultra modern million pound food factory. In other words, all food handlers ought to be imbued with a personal sense of their own moral as well as legal responsibility and thereby be moved to practice cleanliness at all times. Yet it remains difficult to convince some food handlers that practical commonsense precautions are significant in this respect. One small example is the sublime indifference with which shop assistants ignore the use of serving tongs when handling open and vulnerable foods, despite the fact that this hygienic method of service can be mastered with very little practice. In addition to its hygienic and aesthetic value it also presents a pleasing image and therefore has a sales appeal which permanently registers with a customer.

A consistent campaign has been pursued to inculcate the use of these tongs in all confectionery and other food establishments in the Borough where appropriate, but it needs constant exhortation and reiteration and a stubborn refusal on the part of inspectors to despair.

If customers would exercise their unquestioned prerogative to remonstrate, by verbal and positive expostulation, when they see their open cream cakes or cornish pasties being picked up by hand, often with tongs lying ignored close by, they would be simply protecting themselves.

The proprietors of every confectionery shop in this Borough have been firmly requested in recent years to provide serving tongs and all have given positive assurances that they have been provided. One is therefore forced to the unhappy conclusion that where these simple utensils are not used the reason can only be indolence or complacency or, worse still, wilful disregard of instructions by shop assistants.

I would take the opportunity of referring to a particular hazard associated with spit roasting of poultry which is being increasingly recognised following several outbreaks of salmonella poisoning attributable to consumption of chicken so cooked. Investigations have shown that inadequate thawing of deep frozen chickens before cooking on rotisseries has been to blame. Such poultry should be allowed to thaw slowly for a full ten hours before cooking and this is especially necessary when they are roasted on spits since the deeper flesh, e.g. of legs of birds so cooked, is not otherwise raised to the optimum temperature of 170° F. necessary for the protein in the blood to coagulate and for the destruction of any salmonella organisms which might be present. At least one complaint that poultry served at a restaurant was inadequately cooked was due to a failure on the part of an employee to follow the correct procedure; fortunately in this case there were no physical ill effects but the disturbing feature was that the employee admitted that he was not aware that the chicken should have been thawed as indicated.

Details of prosecutions relating to contraventions of food hygiene regulations, and also in respect of the sale of unfit foods, are given in the section of the report (pages 80/1) dealing with legal proceedings. Fines and costs in the Food Hygiene cases totalled £159. 13. 0.

Defects and/or Contraventions found during Inspections of Food Premises, etc., and remedied as a result of action taken

Measures taken to protect food from risk of contamination	...	...	19
Equipment repaired and/or reconstructed	...	...	12
Equipment cleansed	...	...	33
Walls/ceilings of food rooms repaired and decorated, and/or rooms cleansed	...	...	86
Improved ventilation provided in food rooms	...	...	2
Windows, doors, floors, etc., of food rooms repaired or renewed	...	...	36
Improved lighting	...	...	3
Sinks provided for washing food and/or equipment	...	...	9
Hot water provided for sinks	...	...	5
Wash-hand basins provided or renewed	...	...	10
Hot water provided for wash basins	...	...	11
Cold water provided for wash basins	...	...	5
Soap, nail brushes, etc., provided or renewed	...	...	20
Lack of towels for handwashing remedied	...	...	5
Disconnection of food rooms from sanitary conveniences effected	...	...	1
Sanitary accommodation reconstructed, repaired, cleansed, etc.	...	...	14
Absence of notices re washing hands remedied	...	...	5
Refuse receptacles provided	...	...	3
Accumulations of refuse removed	...	...	7
First Aid materials provided (including replacement of non-waterproof dressings, etc.)	...	...	11
Smoking whilst handling food - warnings	...	...	3
Accommodation provided for clothing and footwear not worn during working hours	...	...	5
Names and Addresses inscribed on food stalls	...	...	8
Stalls covered with side and/or back screens	...	...	1
Miscellaneous contraventions remedied	...	...	5
No. of Food Hygiene posters and leaflets, etc. distributed (including posters and replacements exhibited for public display and education)	...	...	722

3. Bacteriological and Biochemical Sampling

663 routine samples of ice-cream, milk, fresh cream, shellfish, water supplies and rinses from milk churns, milk bottles and soft drink bottles were taken for bacteriological or biochemical examination during 1969.

405 of these samples, comprising all the milk, cream and ice-cream samples taken for biochemical assessment were tested in the Department laboratory, this being fully equipped for the carrying out of Methylene Blue and Antibiotic examinations. The tests are carried out in their entirety by whichever Inspector is on sampling duty and references to the results are detailed elsewhere in the appropriate sections of this report.

258 samples of water, shellfish and bottle and churn rinses which required full bacteriological culture and examination were submitted to the Public Health Laboratory service for appropriate testing and references to the results, other than those relating to shellfish are also made in other sections of the report.

34 samples of shellfish were taken during the summer season from the sea food stalls in the harbour area, the general pattern of results being similar to those reported in previous years. Thus the usual wide fluctuations in overall bacterial counts were again apparent, results ranging from one count of 1,000 organisms per gramme of flesh to quite astronomical figures in many instances, the seasonal record being shared by two samples of whelks in which counts of over 7,000,000,000 organisms per gramme were reported. It was a relief to find that no pathogens were present but counts of the order mentioned do have a hygienic connotation as they afford a general yardstick of the bacterial standard of the shellfish in terms of total organic load.

The other 32 samples were similarly free from pathogens and in this respect at least the results gave rise to no disquiet.

The criteria used for assessment of samples is that recommended by the Public Health Laboratory service, i.e. that the total bacterial count should not exceed 100,000 organisms per gramme of flesh and samples should not contain any pathogens at all.

Whelk stalls, in common with all other stalls on which open food is sold, are subject to the provisions of the Food Hygiene (Markets, Stalls and Delivery Vehicles) Regulations 1966/1967 and close supervision was maintained to ensure that statutory requirements were observed at all times; for this purpose random checks are made during the evenings and at week-ends by the Duty Inspector. Minor contraventions of the regulations were inevitably observed from time to time but stallholders almost invariably take immediate remedial action when attention is directed to such matters. Stallholders are in no doubt of their obligations and realise that the department is insistent upon full compliance therewith.

7 premises used for the preparation and cooking of shellfish remained on the official register at the end of the year. These premises were also visited regularly for check purposes.

#### 4. Ice-Cream

The story of the production of ice-cream has now virtually completed full circle. It began many years ago with a simple mix put into a crude freezer, from which ultimately emerged a soft custard type ice-cream.

Mixes gradually became more sophisticated, especially in the period following the second war, and both large and small manufacturers moved in a world of pasteurisers, coolers, stainless steel equipment, cold stores and ageing chambers, recording thermometers and sterilisers, used exclusively to produce "hard" ice cream.

New techniques, mainly imported, were gradually introduced and soft ice-cream is now in the ascendancy for retail sales. With the development of combined freezer/dispensers the producer/retailer no longer requires elaborate equipment but purchases a can of sterilised and compositionally complete mix, pours it into his magic box, and the finished product is extruded into the traditional cornet ready to eat.

The whole operation, which is really the final stage of manufacture, takes place on the mobile stall or at the fixed retail sales point and demands little or no skill, nor the extra care required when mixing, agitating, pasteurising, cooling and freezing are all separate phases of processing and during each of which precautions are necessary to guard against risk of erstwhile contamination. It also eliminates much of the time consuming and laborious task of individually cleaning and sterilising a variety of pipelines, vats, buckets and other equipment, all of which is an essential daily chore where hard ice-cream is produced.

It must be emphasised that freezing in a soft ice-cream machine is, as indicated, the final operation in the process of manufacture and the salesman who deals in soft ice-cream is technically as much a producer/retailer as his counterpart who produces hard ice-cream by the old process already referred to.

Although he has only one piece of equipment he nevertheless has the same high degree of responsibility for seeing that scrupulous sterilisation of this unit is never overlooked. This is especially important in the case of mobiles or kiosks where the burden of cleansing and sterilising most often falls on the operator/salesman who might well be a temporary seasonal employee having only scanty knowledge of the correct technique to be followed and who is faced with this task in the late evening when the day's work of selling is completed.

The tempting alternative must often be to leave the job until next morning but a fundamental principle of sterilisation is that it should be carried out without delay when usage of equipment has ceased.

It is on the scrupulous cleanliness of the apparatus that the bacteriological quality of the finished product largely depends, whether the product be hard or soft ice-cream.

Hard ice-cream is of course still extensively served, especially in restaurants and cafes, and these premises continued to receive particular attention during the year for supervisory purposes, coupled with sampling as a check on methods of storage and handling.

The number of grade 3 and grade 4 samples was markedly higher than in 1968 but these figures are bound to fluctuate from year to year and must be considered in their proper context. In the year under review, for example, 20 of the 21 samples in grade 3 or 4, and 9 of those in grade 2, were related to just 4 of the 228 retailers in the Borough and many of them were repeats or follow-up samples taken in the course of investigations into initial poor results.

It must also be reiterated that virtually all the samples taken were of "open" ice-cream, i.e. ice-cream served from bulk containers or dispensers, and not therefore enjoying the same continuous measure of protection as obtained in the case of fully pre-wrapped supplies.

10 samples were taken for chemical analysis and all proved to be compositionally satisfactory in respect of fat content and milk solids other than fat; none contained any prohibited artificial sweeteners.

One small factory continued to be used for the manufacture of ice-cream and was visited at regular intervals. 4 new premises were registered for storage and sale of the product and 2 registrations were cancelled, the total number of premises so recorded being adjusted to 228 at the end of the year.

Summaries of the samples taken for chemical analysis and methylene blue testing are detailed on the next page of the report.

SUMMARY OF SAMPLES TAKEN(i) Compositional Quality (Chemical Analysis)

Description	Fat Content				Milk Solids other than Fat		Artificial Sweetener	
	Less than 5.0%	5.0% to 7.5%	7.5% to 10.0%	Over 10%	Less than 7.5%	Over 7.5%	Present	Absent
Ice-Cream	NIL	3	6	1	NIL	10	-	10

(1) Minimum Basic Standard for "Ice-Cream" )  
     is 5% fat and  $7\frac{1}{2}$ % milk solids other )  
     than fat. )  
     ) Alternative but comparable  
 (2) Minimum Basic Standard for ) standards are prescribed for  
     "Dairy Ice-Cream" ) is 5% milk fat (no )  
     "Dairy Cream Ice" ) other fat being per- )  
     "Cream Ice"       ) mitted), and  $7\frac{1}{2}$ % )  
                       ) milk solids other )  
                       ) than fat. )  
 (3) Minimum Basic Standard for "Milk Ice" is  $2\frac{1}{2}$ % milk fat and 7% milk solids  
     other than fat.  
 (4) Minimum Basic Standard for "Parev" (Kosher) Ice is 10% fat and no milk fat  
     or other derivative of milk.  
 (5) No artificial sweetener is permitted in ice-cream of any description.

(ii) Bio-chemical Standard (Methylene Blue Test)

Type of Mix	Point of Sampling	A S S E S S M E N T			
		Grade 1	Grade 2	Grade 3	Grade 4
Hard Ice-Cream	Fixed sales or serving points	76	5	10	4
	Mobile sales points	9	3	-	3
Soft Ice-Cream	Fixed sales or serving points	4	1	-	-
	Mobile sales points	18	5	2	2
	TOTAL SAMPLES	107	14	12	9
	Percentage Summary	75.35%	9.86%	8.45%	6.34%

<b>5. Statistical details relating to food premises (including Ice Cream premises)</b>								
(i) New premises registered during 1969 for the manufacture of ice-cream	...	...	...	...	...	...	...	Nil
(ii) Deletions from register of ice-cream factories during 1969								Nil
(iii) Total number of premises registered for the manufacture of ice-cream at December, 1969	...	...	...	...	...	...	...	2
(iv) New premises registered during 1969 for the sale and storage of ice-cream	...	...	...	...	...	...	...	4
(v) Deletions from the register of premises used for the sale of ice-cream	...	...	...	...	...	...	...	2
(vi) Total number of premises registered for the sale of ice-cream at December, 1969	...	...	...	...	...	...	...	228
(vii) New premises registered during 1969 for the preparation or manufacture of preserved food, etc.	...	...	...	...	...	...	...	1
(viii) Deletions from the register of premises used for the preparation or manufacture of preserved food etc., during 1969	...	...	...	...	...	...	...	3
(ix) Total number of premises registered for the preparation or manufacture of preserved food, etc. at December, 1969	...							83
(x) Total number of premises (including those not subject to statutory registration) officially recorded as being used for the preparation, storage and/or sale of food								684

#### **6. Compositional Purity of Food and Drugs**

In pondering on the subject of food quality one might pose two pertinent questions, viz:

1. What should be the aim of food manufacturers?

2. How far is this objective fulfilled?

The answer to the first question is, unquestionably, that the finished product should be a high quality food, rich in nutritive ingredients and of pleasing appearance, flavour and palatability.

The quality of the finished product is clearly initially dependent upon the inherent qualities of the raw ingredients, though this is more often than not legitimately embellished with artificial flavouring or colouring or other additives to meet the demands of an extremely competitive market.

One particular additive which was the subject of much comment in 1969 was cyclamates, the use of which was ultimately banned from 31st December after having been officially permissible since December 1967 in all foods except ice-cream.

The reason for the ban was that some experimental work in America, in which massive and prolonged overdoses of cyclamates were fed to rats, had linked the chemical with possible incidence of cancer in these rodents. In the opinion of some experts the risk of cancer being caused in the human animal by the ingestion of cyclamates in the quantities normally used was very small and no positive evidence of such an effect has indeed ever been produced. In view of the doubt which inevitably arose, however, use of all forms of the sweetener was very properly prohibited, at least for the time being, to allay any public anxiety.

It should be emphasised that the Food Additive and Contaminants Committee, which acts as the Government watch-dog and is thus responsible for maintaining a watching brief in such matters, had been very much aware for some time prior to the American report that doubts were being expressed, in particular through

the Consumer Council, concerning alleged toxicity of cyclamates. The Committee had kept the matter under constant review since the use of cyclamates had been permitted in 1967 and in October 1968 the Ministry of Health and Ministry of Agriculture, Fisheries and Food had participated in a high level meeting with the Consumer Council at which all interested parties were represented, including the Association of Public Health Inspectors, and at which the current evidence was fully reviewed. At that time there was nothing to justify outlawing cyclamates but when the American report was published precautionary action was at once taken as indicated.

Sometimes the qualities of nutrition and, in particular taste, would appear to be subordinated somewhere along the line in meeting the equally pressing and remorseless demand for increased production to satisfy an ever expanding population. And so we get factory farming with its attendant evils and this, in my opinion, is one field where taste and possibly nutritive value is virtually - and rather sadly - ignored in the effort to supply the national larder and at the same time satisfy the target of the industry's accountancy experts.

Similarly in the vegetable and plant field, usage of toxic sprays, the long term effects of which are in some cases becoming more disturbingly manifest, has to be endured.

The answer to the second question posed above cannot be expressed in any objective terms since appearance, taste and palatability are all subjective issues and the task of the food inspector is to hold a balance between all the relevant interests. Above all his duty is to ensure that nature, quality and substance are maintained, having regard to such legal standards as are prescribed in relation to compositional quality and in relation to prohibited or restricted chemical additives; also that the statutory restrictions on labelling are duly observed so that colourful sales promotion does not go beyond the bounds of reasonable ethics.

Reference has already been made to toxic sprays, and the use of pesticides on a strictly controlled basis is generally accepted as essential in the conservation of food supplies. They are accordingly extensively used on growing crops and are also of great assistance in maintaining pest free conditions in food storage premises and food factories, but the implications of such usage must constantly be borne in mind.

There are few things more revolting and aesthetically offensive to the average person than finding the remains of a cockroach, or an earwig, or fly or other insect in foodstuffs which they are about to eat, and there is no doubt that such food is not of the "substance" or "quality" required under the Food and Drugs Act. But it is similarly important to ensure that food is also free from significant residues of chemical pesticides which might have been used during growth or storage; contamination of this nature cannot be detected by visual examination, yet it is equally offending, is a potential hazard, and similarly adversely affects "substance" and/or "quality".

These are the basic reasons why control of pesticides must be most strict and it is imperative that everyone who holds responsibility in the chain of production, storage, processing and distribution is ever mindful of their obligation to eliminate risk of lingering residual contamination.

A detailed interim report on the national survey commenced in 1966 to determine the extent of pesticide residues in foodstuffs sold in this country became available early in the year and the account given of the results obtained during the first twelve months period of operation of the scheme made interesting reading.

The survey was prompted by a growing concern, both official and unofficial, and to which many Public Health Inspectors and Public Analysts subscribed, that the cumulative effects of eating food containing the residues of an increasing variety of chemicals used in agriculture and horticulture can conceivably accentuate the potential health hazard. (Support for this anxiety can also be found in a report of the Advisory Committee on Pesticides and Other Toxic Chemicals issued in 1967, which specifically referred to ...."the possibility that the prolonged injection of foodstuffs containing residues may be harmful")

The scheme was very carefully worked out and the pattern of sampling elaborately programmed so that the results could be co-ordinated on a national

basis and be ultimately capable of statistical examination. The Borough Council was one of 233 Food and Drugs Authorities who actively participated in the scheme from the outset.

The report was of a purely factual nature and stressed that no statistical examination had been carried out on the first results, the implication being that this could more usefully be made after a further year of operation. It also stressed that an even longer period of survey was needed before the significance of some of the results could be assessed, and since the pattern of results can materially change from year to year due to new pesticides being developed as additions to, or replacements of, existing formulations there could be no finality in the exercise.

Nevertheless it was possible to draw partial reassurance from the results obtained insofar as no evidence emerged to give rise to serious concern in the short term. In general the amounts of pesticide residues found were small, though there were some samples in which the residues did not fit in with normal good agricultural or horticultural practice. This indeed was the very factor which many of us had in mind and led to misgivings in the first place, and the moral that eternal vigilance is the price of safety was again fully confirmed.

"Acceptable Daily Intake" figures for some types of pesticides have been calculated but there are still a number of chemicals used for which no such levels are prescribed and the report made a particular point of observing that either of these considerations makes it desirable that the amounts of pesticide residues should be kept as low as practicable and that continuous care to this end is essential.

The variety of samples taken for chemical analysis during the year was again carefully selected to ensure that a balanced spread-over was maintained and the summary which follows indicates how far this objective was achieved.

Informal samples of milk, cream and ice-cream taken for check on Methylene Blue quality and Antibiotics were dealt with in the Department Laboratory as previously indicated. Routine samples of milk were also similarly examined for compositional quality.

Samples which required sophisticated or specialist analysis continued to be submitted to J. H. E. Marshall, Esq., M.A.(Cantab), F.R.I.C. who is a duly appointed Public Analyst and to whom I was again indebted for advice whenever this was sought in connection with interpretation of complex results or for discussion on any other matter relating to enforcement action.

#### Summary of Samples Submitted for Analysis

			<u>Formal</u>	<u>Informal</u>
Beverages:	Blackcurrant Health Drink	...	-	1
	Lemon Tea Drink	...	-	1
Bread:	Tips Tea	...	-	1
	Buttered Rolls	...	3	-
	Milk Loaf	...	-	1
Butter	Wholemeal Loaf	...	-	1
Cereal Products:	...	...	3	-
	Baby Food	...	-	1
	Custard Powder	...	-	1
	Instant Cereal	...	-	1
	Malt Extract	...	-	2
Cheese:	Muesli Base	...	-	1
	Cheese Spread	...	-	3
	Derbyshire Cheese	...	1	-
	Edam Cheese	...	1	-
	English Cheddar	...	1	-
	Full Fat Soft Cheese	...	-	1
Colouring:	Pineapple Cheese	...	-	1
	Blue Food Colouring	...	-	1
	Saffron Powder	...	-	1

			<u>Formal</u>	<u>Informal</u>
Dairy Cream Puffs	...	...	1	-
Dairy Cream Sponge	...	...	2	-
Drinks:				
(a) <u>Alcoholic</u>				
Blackcurrant wine		...	-	1
Gin	...	...	1	-
Vin Ordinaire	...	...	-	1
Whisky	...	...	3	-
(b) <u>Soft Drinks</u>				
Dry Ginger	...	...	-	1
Soda Water	...	...	-	1
Soda Water Tablets		...	-	1
Shandy	...	...	-	1
Tonic Water	...	...	-	2
Dessert Mix	...	...	-	1
Drugs and Medicines, etc.				
Antibiotic Throat Lozenges			-	1
Aspirin/Sodium Bicarbonate				
Tablets	...	...	-	1
Antiseptic Healing Ointment			-	1
Cascara Sagrada BP		...	-	1
Chilblain Tablets	...	...	-	1
Codeine Tablets	...	...	-	1
Cyclamate Tablets	...	...	-	1
Eucalyptus & Menthol Pastilles			-	1
Eye Drops	...	...	-	1
Glauber's Salt	...	...	-	1
Hops BPC	...	...	-	1
Iron & Yeast Tablets		...	-	1
Isoprenaline Sulphate Aerosol			-	1
Magnesium Trisilicate Powder			-	1
Oxytetracycline Syrup	...		-	1
Paracetamol Tablets		...	-	1
Penicillin Syrup	...	...	-	1
Sal Volatile	...	...	-	1
Seidlitz Powder	...	...	-	1
Sugar Free Pastilles		...	-	1
Zinc & Castor Oil Cream		...	-	1
Fish Products:				
Dressed Crab	...	...	-	1
Fish Cakes	...	...	-	2
Prawns	...	...	-	1
Red Salmon	...	...	-	1
Fish Paste (curried)		...	-	1
Flour and Flour Confectionery:				
Puff Pastry	...	...	-	1
Soya Flour	...	...	-	1
Wholemeal Flour	...	...	-	2
Fruit:				
Fruit Salad	...	...	-	2
Peeled Tomatoes	...	...	-	2
Rhubarb	...	...	-	1
Gravy Mix	...	...	-	4
Herbs (Mixed)	...	...	-	1
Ice Cream:				
Coffee Ice Cream	...	...	1	-
Ice Cream	...	...	8	-
Strawberry Flavour Ice Cream			1	-
Ice Lolly:				
Cola Ice Lolly	...	...	-	1
Milk Ice Lolly	...	...	-	1
Jellies:				
Lemon Flavoured	...	...	-	1
Lime Flavoured	...	...	-	1
Malt Vinegar	...	...	-	1
Mayonnaise	...	...	-	1
Marzipan	...	...	2	-
Meat Products:				
Beef Dripping	...	...	-	1
Beef with Vegetables & Gravy			-	1
Beef Sausage Meat	...	...	1	-
Chicken Curry	...	...	-	1
Corned Beef	...	...	-	1
Fried Hamburger with Onions			-	1
Ham Roll with Egg	...	...	-	1

Formal      Informal

<b>Meat Products:</b>	Lamb Garni ... ...	-	1
	Liver Sausage ... ...	1	-
	Luncheon Sausage ... ...	1	-
	Meat Balls in Gravy ...	-	1
	Meat Pie ... ...	-	8
	Polony ... ...	1	-
	Pork Luncheon Meat ...	-	3
	Pork Sausages ... ...	3	-
	Steak & Kidney Pudding ...	-	1
	Steak Pie ... ...	-	3
	Stewed Steak ... ...	-	1
	Stuffed Pork Roll ... ...	-	1
	Suet ... ...	-	1
<b>Milk (a) Compositional Sampling:</b>			
	Untreated ... ...	4	21*
	Channel Island (Untreated)	-	12*
	Channel Island (Pasteurised)	-	19*
	Pasteurised ... ...	-	62*
	Sterilised ... ...	-	3*
	U.H.T. ... ...	-	1*
	Low Fat Milk Powder ...	-	1
	Hot Milk ... ...	3	-
<b>(b) Untreated Samples Tested for Antibiotics</b>		3	33*
<b>Margarine</b>	... ... ... ...	3	-
<b>Pickles &amp; Sauces:</b>			
	Chop Sauce ... ...	-	1
	Chutney ... ...	-	1
	Cocktail Onions ... ...	-	1
	Cranberry Sauce ... ...	-	1
	Pickles ... ...	-	1
	Sweet & Sour Sauce ...	-	1
	Tomato Ketchup ... ...	-	1
<b>Pizza</b>	... ... ... ...	-	1
<b>Preserves:</b>			
	Blackcurrant Jam ... ...	-	1
	Black Grape Jelly ... ...	-	1
	Diabetic Raspberry Preserve	-	1
	Ginger Marmalade ... ...	-	1
	Golden Syrup ... ...	-	1
	Lemon Curd ... ...	-	1
	"Party Dip" ... ...	-	1
<b>Soups:</b>			
	Chicken ... ...	-	1
	Cream of Tomato ... ...	-	1
<b>Sugar Confectionery:</b>			
	Blackcurrant Sundaes ...	-	1
	Boules Argentees ... ...	-	1
	Butterscotch ... ...	-	1
	Cake Covering ... ...	-	1
	Candied Peel ... ...	-	1
	Jelly Babies ... ...	-	2
	Milk Chocolate Easter Eggs	-	1
	"Pink Elephants" ... ...	-	1
	Rose Petals ... ...	-	1
	Russian Halva ... ...	-	1
	Violet Petals ... ...	-	1
<b>Yoghurt</b>	... ... ... ...	-	1

\* Tested in Office Laboratory

Adverse reports were received in respect of 12 samples and appropriate investigation was pursued in each case. Details given on the next 2 pages.

It will be noted that 50% of the cases were related to the labelling of products, and this reflects the continued necessity of scrutinising labels in conjunction with compositional and qualitative analysis.

In the case of the samples of Fruit Salad, references 125 and 235, the final situation was most unsatisfactory inasmuch as there was no way of ensuring that incorrectly labelled cans of the fruit salad involved could not

continue to be sold in other areas. This case again brings to mind the material service rendered by the defunct advisory section which was attached to the labelling division in the former Ministry of Food and not only gave advice but also vetted new labels submitted to them for approval. Such a department might have been able to co-ordinate action where circumstances such as those obtaining in relation to the samples under comment arise.

Table showing summary of samples on which adverse reports were received and action taken

<u>Sample No.</u>	<u>Sample</u>	<u>Remarks</u>
47	Spirit of Sol Volatile	Free Ammonia Content 1.06%, compared with minimum acceptable content of 1.18%. Apparently old stock. Remainder of stock destroyed by pharmacist concerned in presence of Inspector. Appropriate warning issued and advice given re coding and stock rotation.
54	Meat Product (Canned)	Label not considered to satisfactorily comply with requirements of Labelling of Food Order, 1953 relating to disclosure of ingredients by appropriate English wording. Importers stated that sample was from a comparatively small shipment imported in March, 1968, since when no further consignments had been received. Assurance given that care would be taken in future to comply with all relevant labelling requirements. Assurance accepted and issue resolved by informal action accordingly.
87	Groats	Complaint of unusual odour and flavour confirmed but no foreign ingredients or additives detected and feeding tests on experimental animals gave negative results. Concluded that chance contamination with a soap product had probably occurred during storage or transit and matter dealt with accordingly.
88	Seidlitz Powder	Powder labelled as "Extra Strong Seidlitz Powder B.P.C. 1959". Sample complied with old B.P.C. named but as the product did not appear in the current B.P.C., it was recommended that the formula should be declared. Manufacturers, however, questioned obligation to specify formula as no specific claim was made on the label recommending the powder as a medicine, and in view of memorandum issued by Pharmaceutical Society in 1961 on this issue, statutory action not pursued. Suggested to manufacturers, however, that labelling of products of this nature might well conform to general principle that consumers should be given all relevant information as to composition of pre-packed products. No response to suggestion.
112	Hot Milk	Sample taken from Snack Bar contained 7.27% of S.N.F. and F.P. reported as 0.452°C, establishing that the deficiency of at least 14% of S.N.F. was due to added water. After full investigation it was decided that the offence had arisen from the genuine ignorance of the salesman of effects of heating milk by steam injection. Very severe warning issued.
125	Fruit Salad (Canned)	Labelling of sample reported to be unsatisfactory in that the list of ingredients was incomplete, and those disclosed were given in the wrong order of proportion by weight.

<u>Sample No.</u>	<u>Sample</u>	<u>Remarks</u>
		Batch of 6 cans taken for further average check, with similar results.
		Matter taken up with vendors accordingly, and further check sample taken later. See sample ref. 235.
235	Fruit Salad	Follow up to sample No. 125, and ingredients found to be similarly labelled in wrong order of descent. Again taken up with retailers concerned in matter, as full satisfaction could not be obtained from manufacturers despite lengthy correspondence. Local issue resolved when retailers changed source of supply but issue with packers was never satisfactorily resolved.
130	Rhubarb (Canned)	Sample taken from wholesale store. Can badly attacked internally by acid reaction; colouring matter apparently added by topping up can with solution of colour which had only penetrated through top quarter of contents; information stamped on can re name of manufacturer etc. almost illegible.
		Matter taken up with wholesalers and all remaining cans of product surrendered for destruction.
277	Pizza	Reference on label to inclusion of "ham" as part of the recipe recommended for preparation; no ham present in package, though label also stated "everything included". Importing distributors accepted validity of objections raised and undertook to notify Italian manufacturers that future consignments destined for this country must be correctly labelled so as to satisfy statutory requirements.
		Final confirmation that this has been done had not been fully established by end of year.
230	Party Dip	Sample found to be fermenting when purchased. Manufacturers admitted that trouble had been experienced with similar fermentation and this was finally attributed to the low sugar content in the pineapples used as an ingredient. Efforts had been made to recover all stocks which might be suspect but offending sample 230 had apparently escaped this net.
		Explanation accepted and no further action taken.
266	Milk	Producer charged under section 32(3) of Food and Drugs Act 1955 with having in possession for sale for human consumption milk containing at least 18% of added water. Offending sample of milk was taken from the bulk storage tank at producer's farm before transfer to transit tanker following suspicion that milk being received at dairy was adulterated. Defendant pleaded "Guilty" and was fined £50; £25 costs also awarded.
292	Compound Powder of Magnesium Trisilicate	P.A. reason for adverse report was that there was no indication of a formula on the label nor of a formulary in which it is included. The sample conformed to the requirements of the relevant B.P.C. monograph, however, and as there is a conflict of official opinion as to whether the description used is in fact adequate, formal action was not pursued.

KNACKER'S YARD

Licensing of the Knacker's Yard at Cheriton was again renewed and the premises continued to operate throughout the year. I am again pleased to be able to comment that from a general hygiene aspect the premises were conducted in a most satisfactory manner and gave the Department no anxiety in this respect.

The total number of animal carcases passing through the premises was 388, an increase of 27 compared with the previous year and also 19 more than in 1967, thus reversing the trend in recent years for throughput to fall. There is little significance in the current total, however, as the general pattern of carcases handled seems to fluctuate unpredictably from year to year, especially in relation to the number of animals slaughtered at the yard and the number of moribund carcases brought thereto for dressing and marketing.

Details relating to the premises are tabulated as follows:-

<u>Reference</u>	<u>Horses</u>	<u>Cattle</u>	<u>Sheep</u>	<u>Totals</u>
Animals slaughtered at yard ... ...	2	33	1	36
Animals slaughtered at owner's premises and brought to yard for disposal ...	21	115	18	154
Other dead animals brought to yard for disposal ... ...	8	162	28	198

The Meat (Sterilisation) Regulations 1969 came into operation on 1st November, after which date it was no longer permissible to merely identify meat from knacker's yards by staining it with a green dye as an alternative to proper sterilisation.

Last ditch efforts to secure the annulment of the regulations persisted up to three days before they came into force, despite the fact that previous regulations allowed raw unsterilised knacker meat to be purchased without let or hindrance by anyone.

It must be continually emphasised that the meat of animals slaughtered at knackers' yards, which include casualty and sick animals, is statutorily unacceptable as being fit for human consumption. Such meat is not subject to any post mortem inspection, may well be feavered and has been repeatedly found to contain pathogens, including serious food poisoning organisms, and this can happen in any knackers premises however well they might be conducted so far as standards of hygiene etc. are concerned.

Staining as previously permitted and as almost without exception obtained in the trade cannot destroy or even inhibit the activity of such organisms, and the real public health issue has always been that raw contaminated knacker meat brought into domestic households for feeding to pets and thus likely to be handled by any member of a family, including children, inevitably introduced a very definite risk of infection which was virtually uncontrollable.

Nevertheless, and in face of these oft proven and well established facts, the opposition to the regulations was based on the contention that they were unnecessary.

As intimated in my last annual report, the new regulations do not even now close all the possible loopholes but afford very much better control than was previously the case.

In order to meet the new requirements a sterilising unit was installed at the Cheriton premises when the regulations came into force. The unit consists of a one hundred gallon capacity boiler which is heated by propane gas, and routine check visits following installation confirmed that it was working satisfactorily.

MILK AND DAIRIES

Further progress was reported with the national Brucellosis (Accredited Herds) Scheme towards the initial aim of building up a reserve of 15,000 to 20,000 Accredited herds by 1971 in the hope that these will form an adequate reservoir of replacements for culled animals and thus enable a start to be made on the main scheme, i.e. the declaration of official eradication areas. Indeed it was announced that applications for accreditation were being received at such a rate that the Animal Health Division of the Ministry of Agriculture, Fisheries and Food was being hard-pressed to cope with the necessary investigation and testing of animals.

The beneficial effects of an eradication scheme have been evidenced in other countries and if further illustration was needed the results of control measures in America afford a significant example by the fact that the incidence of human brucellosis has dropped from 6,321 cases reported in 1947 to a current steady level of around 250 cases per annum. Brucellosis eradication is specially mentioned in the report as a significantly contributory factor, though the merit of pasteurisation as an associated precaution is acknowledged. The American statistics include a number of cases amongst operatives in meat processing plants but infection in this country is mainly associated with raw milk and milk products and eradication of the disease from the national dairy herd is an extremely worthwhile project.

In the meantime supplies of raw milk continued to be sampled on arrival of tankers or churns at the local dairy. Although all this milk is pasteurised and is therefore free from brucella infection on final distribution, nevertheless the samples do provide a local monitoring service and afford an indication of the level of infection of the milks sampled. It will be noted from the tabulated results which follow that 31 samples were submitted to the Public Health Laboratory with the results indicated. When positive results are reported, the local authorities of areas in which the producer's farms are situated are advised and further follow-up action is thereafter the responsibility of those authorities.

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The radical changeover to use of bulk tankers for collection of milk from farms, which has been proceeding at a greatly accelerated rate over the last 5 years, is rapidly reaching the point when the traditional churns might well qualify for inclusion in dairy museums of obsolete equipment.

The system of bulk tanker collection has obvious advantages in terms of labour saving effects, both on the farm and at the receiving dairy. It is also claimed that higher bacteriological standards of milk should result but this is very much dependent upon the degree of care and responsibility taken in the handling of the milk and maintenance of the equipment used, especially with respect to the farm containers. The installation at dairy farms of hygienically designed stainless steel holding vats in which the milk after pre-cooling to around 40° F. is kept until it is mechanically pumped into the collection tanker is clearly preferable to the old routine of pouring the milk into churns - the bacterial cleanliness of which was often suspect due to wear and tear or misuse - and then man-handling the churns on to convenient collection stands sited at the roadside near the farm entrance, where they might be exposed to the incubating effects of hot sunny weather for many hours awaiting the daily visit of an open lorry for ultimate transport to a processing dairy.

Meticulous care in the maintenance and sterilisation of all equipment is however essential by producers, since the milk from a single farm, be it large or small, can otherwise at once irrevocably contaminate or infect the contents of the tanker compartment into which it is pumped, thus adversely affecting perhaps up to 1,000 gallons of milk and, incidentally, completely nullifying the hygienic efforts of a number of other producers.

The tanker driver has an important and responsible role in the operation inasmuch as he has to decide before transferring the milk into his vehicle that it is visually acceptable and satisfies an olfactory test and temperature check. Drivers of tankers receive special training in which they are instructed that the detailed collection routine must be strictly observed and that doubtful milk must not be collected with other supplies.

If all the precautions referred to are rigidly observed at all times, the claim that tanker milk should reach the dairy in a more satisfactory bacteriological condition is doubtless justified.

The system has, however, introduced some new problems for the Department. When a tanker finally reaches the local dairy, where as stated it is usual for check sampling to be done on a routine basis, the milk from 5 or 6 different farms is mixed and individual samples from the several producers is not therefore possible. Should traces of antibiotic residues or brucellosis infection be detected in the composite sample, subsequent break-down sampling is time consuming and invariably involves other authorities as well.

Similarly, if checks are required on compositional quality of milk from individual farms, as sometimes happens when suspicion of possible adulteration arises, it is now necessary for an inspector to go out to the farms and obtain samples before the tanker arrives at the premises, usually early in the morning.

Only one processing plant now operates in the Borough and this was kept under routine supervision. In April 1969 completely new and fully automated bottling equipment was installed in this dairy, comprising a de-crating machine, bottle washer, filling and capping plant, re-crating and crate stacking appliances. The bottling potential of the new equipment is 2,250 gallons of milk per hour at a throughput rate of 300 bottles a minute, and the installation affords a further indication of the enterprising and progressive manner in which the company owning the dairy continues to expand.

4,689,525 gallons of milk passed through the dairy during 1969 and wholesale and retail supplies of milk and cream were distributed over a very wide area of the South Eastern counties.

Departmental control and supervision includes sampling of raw and finished products and bacteriological testing of bottles and other equipment as appropriate.

The results of samples taken from this dairy, and also from delivery roundsmen and retail shops of other licensed distributors are summarised in the statistical tables which follow.

(a) Registrations under Milk and Dairies (General) Regulations, 1959

(i) Distributors having dairy premises in the Borough .. .. .. ..	8
(ii) Distributors having shop premises where only bottled milk or cream is sold .. .. .. ..	81
(iii) New distributors registered during the year under (ii) .. .. ..	3
(iv) Removals from register under (ii) .. .. .. ..	6

(b) Licences under Milk (Special Designation) Regulations, 1963-65 valid for quinquennial period ending 31st December, 1970

Type of Licence	In operation 1.1.69.	Changes during year	In opera- tion at 31.12.69.
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(i) Dealers (Pasteurisers)	1	-	-	1
(ii) Dealers (Pre-packed) -				
Pasteurised	88	7	6	89
Sterilised	30	1	1	30
Ultra Heat Treated	13	2	1	14

(c) Samples taken for Chemical Analysis (Compositional Quality)

90 informal samples of milk were tested in the office laboratory for fat and solids-not-fat content and of these 1 proved to be below the required presumptive standard. The average fat content of the satisfactory Channel Island samples was 4.5 per cent and the solids-not-fat content 9.13 per cent. Of the samples taken from other than Channel Island designated supplies the average fat content was 3.74 per cent and the solids-not-fat content was 8.89 per cent.

4 formal samples were taken for statutory analysis by the Public Analyst and application of the Hortvet Freezing Point Test for the detection of added water. All these samples involved the same producer and the results showed that adulteration to the extent of at least 18% of added water had occurred.

Legal proceedings followed and the result is referred to on Page 80. The actual amount of added water in the offending sample, based on "appeal to cow" samples, was probably around 21%.

This case again demonstrated the necessity for periodic check to be kept on supplies arriving, or being distributed, in the Borough.

(d) Samples taken for Biochemical Examination

(i) MILK

<u>Designation</u>	<u>Total Samples taken</u>	<u>Methylene Blue Test</u>		<u>Phosphatase Test</u>		<u>Turbidity Test</u>	
		<u>Satisfactory</u>	<u>Unsatisfactory</u>	<u>Satisfactory</u>	<u>Unsatisfactory</u>	<u>Satisfactory</u>	<u>Unsatisfactory</u>
Pasteurised Ch. Is.	135	80	6	49	-	-	-
(Pasteurised)	37	32	1	4	-	-	-
Sterilised	4	-	-	-	-	4	-
Untreated	18	18	-	-	-	-	-
<b>TOTALS</b>	<b>194</b>	<b>130</b>	<b>7</b>	<b>53</b>	<b>-</b>	<b>4</b>	<b>-</b>

(ii) CREAM

139 samples of cream were taken for Methylene Blue examination during the year, and results were classified as follows:-

Satisfactory	...	...	..	..	91	(65.4%)
Fairly satisfactory only			..	..	17	(12.3%)
Unsatisfactory	..	..	..	..	31	(22.3%)

The examination of all these samples was carried out in the office laboratory and the overall results were not significantly different to those of previous years.

The percentage of fully satisfactory samples was some 5% higher than in 1968; on the other hand the percentage of samples classified as distinctly unsatisfactory was 3% higher and the general conclusion must again be that there was room for very considerable improvement in the standard of cream supplies as assessed by the officially recommended Methylene Blue test which was applied.

I would add that the observation does not apply to Folkestone in isolation. It is generally applicable and is fully endorsed by the results of samples taken in other parts of the country; indeed it is interesting to note that the percentage of unsatisfactory results of 3,519 samples reported by other Authorities was 22%, and the overall results of samples taken in Folkestone were identical in this respect (i.e. 22.3%).

Consistently good results can only be achieved by observance of meticulous standards of hygiene in the handling of cream after pasteurisation since this is where contamination is most likely to result in subsequent poor samples. It is likewise extremely important that cream should be stored at around 5°C between production and consumption; ideally it should be sold within 72 hours of production and only if perfect conditions are continuously maintained can it be expected to have a shelf life of 4 or 5 days.

(e) Samples taken for Bacteriological Examination

2 samples of ultra heat treated milk were submitted for culture examination (plate count test) and the results were satisfactory.

Other samples taken for bacteriological examination included 182 bottles, and rinses from 24 churns, all these being taken at the processing dairy after normal cleansing and sterilisation treatment had been completed.

In order to ensure that results are as far as possible representative of the average state of cleanliness of the containers being tested batch sampling is practised, i.e. a minimum of 10 bottles are taken individually, but at random, from the conveyor belt as it approaches the filling machine, and these are treated as 1 composite sample for testing purposes. The "mean" bacterial count obtained from the examination is the figure used for assessment of the efficiency of the bottle washing plant at the time of sampling.

In the case of churns, at least 6 are selected for testing and these are rinsed with a specially prepared solution used for the purpose of bacteriological tests. The mean result obtained is similarly taken as an indication of the general state of cleanliness of the churns.

On 3 occasions during the year the results of composite samples of bottles fell somewhat below the recommended bacterial standard of cleanliness usually achieved at the dairy. Appropriate investigations were carried out on each occasion, following which the standard of cleanliness of subsequent samples quickly returned to a satisfactory classification.

One of the churn rinse results also showed room for some improvement but otherwise the samples generally gave rise to no adverse comment.

(f) Brucella Abortus Tests

31 samples were submitted to the Public Health Laboratory for appropriate test to be applied, as follows:-

- (i) 18 group samples involving 91 farms; 10 samples were positive to the Ring Test.
- (ii) 13 samples from individual farms; all were negative to the tests applied.

(g) Antibiotic Sampling

33 informal samples of untreated milk were taken in the course of delivery to the local dairy for examination for the presence of antibiotics, with the following results:-

<u>No. of Samples</u>	<u>Negative</u>	<u>Positive</u>
33	33	-

3 formal samples were submitted to the public analyst for independent statutory examination to check suspicions that antibiotic residues might be present, after these had been referred to the department. All were, however, reported to be negative to the tests applied.

OFFICES, SHOPS AND RAILWAY PREMISES ACT, 1963

The inspection of premises to check compliance with this Act continued as yet another routine duty.

19 new registrations were effected during 1969, 10 being in respect of shops and 8 in respect of offices; the other new registration referred to a catering establishment. Most of these registrations related to changes of occupancy or transfer of businesses to new ownership and the premises had therefore been fully inspected previously. Indeed nearly all the changes came to light when premises were re-visited for check inspections and as this cycle progresses more changes of a similar nature will doubtless be reported. Employers should of course notify the Department when a business changes hands but only a small minority in fact do so until they are reminded of this statutory obligation.

A total of 586 premises were recorded in the official register at 31st December, 1969, this being 14 fewer than at the end of 1968. The overall reduction is accounted for by a number of premises closing and others ceasing to fall within the scope of the Act, for example when the services of employees were permanently dispensed with. This happens from time to time when smaller premises change hands and are thereafter staffed by members of the new proprietor's family only.

48 notices calling attention to contraventions of statutory requirements were issued and a statistical analysis of the 146 items involved is given below:-

<u>Subject</u>		<u>Number of Contraventions</u>
Cleanliness	...	16
Temperature	...	23
Ventilation	...	4
Lighting	...	15
Sanitary Conveniences	...	8
Washing facilities	...	9
Floors, passages and stairs	...	10
Fencing of exposed parts of machinery	...	10
First Aid general provisions	...	20
Abstracts required to be displayed	...	27
Hoists and Lifts	...	4
		<hr/>
	Total	146
		<hr/>

The notices covered the same variety of contraventions as those detailed in previous annual reports but the percentage pattern changed in several instances. The proportion of notices in which attention had to be drawn to deficiencies in both sanitary accommodation and washing facilities was very much less, as might properly be expected bearing in mind that premises were generally provided with such amenities to a satisfactory standard following initial inspection and registration. There was also a very welcome drop (11% to 6.8%) in the percentage of contraventions concerning the fencing of machinery, due to the same basic reason.

On the other hand the number of cases where action was necessary at premises in which spot checks, made several hours after shops or offices had opened, revealed background temperatures well below the prescribed minimum of 60.8° F. (16°C) rose both numerically and when expressed as a proportionate percentage (4.6% to 16%). With the variety of appliances now available there is really no excuse for employees to have to suffer discomfort from inadequate heating, yet it seems that this is a matter which requires continued attention.

177 contraventions were reported as having been remedied and 57 outstanding notices were endorsed accordingly, some of these having been carried over from the previous year.

With a few exceptions most occupiers continued to show a commendable readiness to meet the requirements of the Act and it was not necessary to resort to prosecution to secure compliance with any of these legislative provisions.

The number of accidents notified to the department fell from 15 to a total of only 8. None of the accidents was of a serious nature but nearly all could probably have been avoided with a modicum of care. A typical instance was the case where a piece of salami sausage moved out of position while being sliced and the shop assistant on the machine pulled the pusher device away whilst the slicer was still running in order to steady the sausage on the feed chute by holding it between her thumb and forefinger; as a result the end of her thumb was sliced off, necessitating hospital treatment and a skin graft.

In another case an employee had occasion to go into a shop cellar but failed to put into the locked position a stay provided to hold the trap-door open. On emerging from the cellar he was startled by the barking of a dog,

recoiled against the unsecured holding stay, and the heavy trap-door fell on his shoulder. It could just have easily have crashed on his head or guillotined his fingers between the edge of the trap-door and the floor with much more serious results than the superficial bruising which he suffered.

These two simple examples once again illustrate the truth of the assertion that an accident is usually a combination of an unsafe act with unsafe conditions, often promoted by human railing.

The 8 accidents notified fell into the following classifications:-

Cuts, lacerations, bruises, fractures etc. associated with:-

(i) Food slicing machine	...	...	...	1
(ii) Loading lorry	...	...	...	1
(iii) Collision with crates	...	...	...	1
(iv) Being struck by falling object	...	...	<u>1</u>	4

Injuries associated with falls:-

(v) Down stairs	...	...	...	2
(vi) On slippery floor surfaces	...	...	<u>2</u>	4

Regulations made under the Act imposing requirements as to the construction, maintenance and examination of hoists and lifts in offices and shops came into operation on 28th May, 1969. The requirements follow those of the Factories Act and include references to safety gear, effective enclosure of lift wells and interlocking of gates. These are important safety regulations and examination of all types of lifts is now automatically incorporated in check inspections.

On 1st October, as a consequence of the Post Office Act 1969, a new public authority was established to take over the services previously provided by the General Post Office.

The new authority is not a Crown Department and this change of status means that the local authority now assumes responsibilities under the Offices, Shops and Railway Premises Act for Post Office buildings in their district on the same basis as for any other office or shop.

An official circular issued in July 1969 specifically requested that comments should be included in annual reports of local authorities on the inspection system adopted to ensure that the Act is properly observed at premises to which it applies. The system in my department is that each District Public Health Inspector is fully responsible for the control and supervision of all such premises situated in the area of the Borough allocated to him. The policy is that all premises are intended to receive a fully comprehensive check inspection at regular intervals. It is difficult to be more precise as to the timing cycle achieved as this can fluctuate according to pressure of other duties and relative priority considerations.

In addition to the complete inspections referred to, special checks are made from time to time for particular purposes where a rapid spot survey is desired, an example being the checking of temperatures and heating arrangements in shops during a cold spell. It should also be borne in mind that District Inspectors visit many premises such as food shops very frequently in execution of other duties and while these visits may not extend to a full recording inspection under the Offices, Shops and Railway Premises Act, and are not indeed intended to take the place of such inspections, they do afford an interim opportunity to keep owners cognisant of their responsibilities under the Act and to resolve any queries which may arise in connection therewith.

In the case of notified accidents, an immediate visit is made and full investigation is carried out, however trivial the incident might appear on paper. This also serves the further dual purpose of pursuing a general "accident" check for other possible hazards on the premises and thus demonstrates that the department is very actively concerned in the matter.

An extract of the general statistical details of the official report 1969 submitted to the Department of Employment and Productivity in accordance with the provisions of the main Act is given below:-

TABLE A - Registrations and General Inspections

<u>Class of Premises</u>	No. of Premises registered at <u>31.12.1969.</u>	No. of registered premises inspected during year
Offices ... ... ... ...	165	17
Retail Shops ... ... ... ...	355	51
Wholesale Shops, Warehouses ...	16	3
Catering Establishments open to the public, canteens, etc. ...	48	7
Fuel Depots ... ... ... ...	2	1
<b>Totals ...</b>	<b>586</b>	<b>79</b>

TABLE B - Number of visits by Inspectors

To Registered Premises ... ... ... ... ...	238
To Premises not covered by the Act (for check in this respect) ... ... ... ... ...	30

TABLE C - Total number of persons employed as shown on the registration forms

Male ... ... ... ... ...	1,632
Female ... ... ... ... ...	2,590
<b>Totals ...</b>	<b>4,222</b>

#### HOUSING

The condition of the existing stock of houses in the Borough continued to figure as one of the main pre-occupations of the department. The problem is threefold, i.e. the progressive elimination of unfit dwellings, the improvement of dwellings which lack modern amenities and the maintenance of all premises in good repair.

We live in an age of unprecedented progress in the fields of applied scientific research, of economic growth, of social sophistication and the achievements of inter-planetary communication but the rate of progress in dealing effectively with the ever-present housing problem has never yet approached comparable momentum. There are still a large number of houses which lack basic amenities and/or which require substantial repair and this will continue to be a fundamental issue in the foreseeable future despite the increasing emphasis at government level on the necessity for action to be expedited, especially in relation to slum clearance and improvement area schemes.

Up to 10 years ago the emphasis had always been heavily slanted towards the clearance of unfit dwellings. Indeed there seemed to be a general assumption that this was the only problem that had to be overcome. The slum clearance drives of the 1930's were based on this premise and even after the second world war the same narrow attitude was manifest when the work was ultimately resumed.

All the time a legacy of sub-standard houses was growing as limited rents and increasing costs of repairs discouraged, or even in some cases prevented, owners from doing essential maintenance works while the idea of material improvements was rarely contemplated.

It gradually became apparent that more and more houses were sliding towards a dangerously downward spiral of neglect and decay and that unless this was arrested an ever increasing number of dwellings would reach the point of no return and would perforce have to be condemned. The realisation that the national cost of replacing all these houses with new dwellings would involve astronomical

expense, as building costs continued to rise, finally brought a shift of emphasis to preserving houses having basically sound structures, and improving them to a reasonable standard of comfort and amenity.

A dwelling house which to-day lacks the basic aids to comfortable living of bathroom, indoor toilet, hot and cold water supply, and wash hand basin, is a dwelling which belongs to a bygone age. Lack of these facilities, which were regarded even a few years ago as semi-luxuries, is no longer generally acceptable as affording a proper standard of amenity.

In many cases the improvement of houses is the only way of extending their useful life; it also makes economic sense for by arresting steady deterioration to irrevocable unfitness it avoids the possibility of replacement with a new house, financed from public funds and at far greater cost than an improvement grant contribution.

The true yardstick of the overall level of housing standards in any town is not how many dwelling houses have all the normal amenities but how many houses lack any of those amenities, and at what rate this is being remedied.

So long as any significant number of houses lack even one amenity the task of the local authority under the Housing Acts remains unfinished and this is the message of current legislation, especially that of the Housing Act 1969.

The new Act was based on a preceding White Paper .... "Old Houses into New Homes".... and followed the general recommendations which emerged from that study. It introduced new inducements by way of increased grants, greater flexibility, and delegation of wider executive discretion to local authorities in approving grants; in particular, the Act directed attention to the merits of area improvements in which the local authority take the lead by declaring General Improvement Areas and implement this action by a mixture of exhortation, persuasion, publicity, propaganda and public relations whereby active participation by residents of the area is encouraged. The idea of compulsory enforcement and possible default action has been firmly abandoned, despite vigorous representations that a measure of compulsion should be retained as a last resort - the emphasis being on .... "as a last resort".

The only concession made, as a result of the pressures referred to, was to give tenants within an Improvement Area the right to demand installation of statutory amenities if an owner was not otherwise prepared to do so. One can only reflect that the record of any legislation which leaves the initiative for such demands to a tenant is so dismal as to make one very doubtful whether the powers given will be exercised to any appreciable extent. Most tenants are almost invariably reluctant to press this type of action for fear of reprisals; older tenants, in particular, are very often nervous at the prospect of upsetting a landlord and when the question of improvements is raised disguise their anxiety by professing to be content to leave things as they are on the grounds that they do not wish to be disturbed. They can sometimes be persuaded to agree to installation of lacking amenities when an owner is genuinely willing to carry out the work but they are not prepared to instigate statutory pressure on an unwilling landlord.

The laudable purpose of area improvement is to uplift and revitalise areas of middle class residential property which might be regarded as suffering from environmental malaise.

It is progressive and commendable in every respect and when carried to the limit of its potential can, if a local authority so decides, include additional embellishments such as tree planting, creation of grass recreational areas, additional car parking and open spaces as well as equipping houses in the area with fully modern domestic amenities.

So far as implementation at local level is concerned, the Borough Council have already dealt with two areas for general improvement of houses under the Housing Act 1964 and their policy in this connection has therefore already been determined. Areas throughout the whole of the Borough which were considered to be suitable for further improvement schemes had in fact been generally delineated for purposes of the previous legislation and it was found that these could be similarly designated for action under the new Act.

Consideration was accordingly given to selecting the first General Improvement Area and preliminary work to this end was put in hand in anticipation of positive detailed survey in 1970.

In the meantime action in implementation of the outstanding compulsory improvement areas was continued despite the complications and delays resulting from the effects of the new Act in respect of the Royal Military Avenue Area.

The prospect of enhanced grants, and the advice on this point which was given to prospective applicants on instructions from the Ministry, resulted in applications for grants virtually drying up for several weeks immediately prior to the new provisions becoming operative. The new Act further provided that applications which had been deposited under previous legislation could be abandoned and new applications submitted so as to qualify for the higher payments. This also extended to applications which had been approved, provided that work had not been commenced.

The effect is indicated in the tabulated summary on Page 67.

After allowing for these complications the total number of premises in respect of which applications were received in 1969 was finally recorded as 81, an increase of 25 compared with the previous year and the highest annual amount yet recorded. 50 of the applications were for standard or extended standard grants, 25 for discretionary grants in respect of single dwellings and 6 related to schemes for the conversion of properties into a number of self-contained units of accommodation.

The whole of the practical and administrative work, other than determining proof of title to properties and internal audit routine, devolves upon my department and a very considerable amount of time must of necessity be spent by the inspectorate on checking plans and specifications, preparing and drafting schedules of maintenance repairs, checking the costing of estimates submitted with applications, continuous supervision of works in progress and final clearance for payment of grants. To this must be added the time spent on informal discussions and visits in connection with preliminary enquiries as to the possibility of grants being available.

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Further progress was made to deal with the remaining houses in the current slum clearance programme and Compulsory Purchase Orders made in 1968 in respect of houses in Bridge Street and Princess Street were confirmed in February and March 1969 following an official Public Inquiry. Rehousing of the first family from the Bridge Street area took place in July, followed by others during the year as alternative housing accommodation became available.

The Foord Road (No. 1) Clearance Order, also made by the Council in 1968 was similarly confirmed in February 1969 and all the occupants of the houses were rehoused during the year.

The Guildhall Street (No. 1) Clearance Area was so declared by the Council in August 1969 and the Clearance Order subsequently submitted for confirmation was confirmed early in 1970.

Recording inspections of houses in the proposed Foord Road (No. 2) Clearance Area comprising some 43 houses, were commenced during the year with a view to official report to the Council under the Housing Act 1957 in due course.

STATISTICAL DETAILS RELATING TO HOUSING

## Inspection of dwelling houses during the year

Number of houses inspected for housing or other defects under the Public Health and Housing Acts .. .. .. .. ..	248
Number of houses included under above sub-heading where remedial action was found to be necessary .. .. .. .. ..	212

HOUSING ACTS 1957-1969

(1) Number of houses considered to be unfit for human habitation and incapable of repair, which were the subject of administrative procedure during the year .. .. .. .. ..	5
(2) Number of houses declared unfit and included in clearance areas, etc. .. .. .. .. ..	3
(3) Number of houses where Demolition Orders made .. .. .. ..	Nil
(4) Number of houses where undertakings cancelled after execution of works to render premises fit for human habitation .. ..	Nil
(5) Number of Closing Orders made - Section 18(1) .. .. .. ..	2
(6) Number of Closing Orders determined .. .. .. .. ..	1
(7) Number of houses demolished .. .. .. .. ..	4
(8) Number of houses reported to local authority with a view to the service of formal notices requiring repair .. .. .. ..	3
(9) Number of notices served requiring execution of works:	
(a) Formal .. .. .. .. ..	Nil
(b) Informal .. .. .. .. ..	69
Number of defects found under (a) and (b) above .. .. .. .. ..	1,022
(10) Number of houses where defects were remedied:	
(a) by owners on service of formal notices .. .. .. .. ..	Nil
* (b) by owners on service of informal notices .. .. .. .. ..	56
(c) by local authority in default of owners .. .. .. .. ..	Nil
Number of defects remedied under (a) and (b) above .. .. .. .. ..	734

\* Notices in respect of some of these houses were served in the previous year.

HOUSING ACTS, 1958-1969IMPROVEMENT GRANTS1. Discretionary Improvement Grants dealt with during the year

	Housing Acts 1958-1964	Housing Act 1969	Effective Total (after allowing for applications duplicated) *
(a) <u>Conversions</u>			
No. of applications received .. ..	2	5	6
No. of applications approved			
(a) owner/occupied     1	1	2	
(b) tenanted <u>-</u>	<u>3</u>	<u>3</u>	
	1	4	5
Applications withdrawn .. ..	1	1	2
No. of dwellings to be provided in conversion schemes .. ..	4	9	13
Total amount of grants approved ..	£978	£4,556	£5,534
No. of dwellings converted during year	3	-	3
No. of dwellings provided .. ..	9	-	9
Amount paid in grants .. ..	£2,371	-	£2,371

(b) Improvements

No. of applications received .. ..	19	14	25
No. of applications approved			
(a) owner/occupied     3	3	3	
(b) tenanted <u>9</u>	<u>7</u>	<u>16</u>	
	12	7	19
Applications withdrawn .. ..	7	4	11
Applications abandoned after approval	4	-	4
Applications pending at end of year	-	3	3
Amount approved in grants .. ..	£2,992	£3,633	£6,625
No. of dwellings improved during year	9	-	9
Amount paid in grants .. ..	£3,017	-	£3,017

2. Standard Grants dealt with during the year

No. of applications received .. ..	34	22	50
No. of applications approved			
(a) owner/occupied     10	5	13	
(b) tenanted <u>14</u>	<u>7</u>	<u>19</u>	
	24	12	32
Applications withdrawn .. ..	10	-	10
Applications abandoned after approval	8	-	8
Applications pending at end of year	-	10	10
No. of dwellings improved during year	31	1	32
Amount paid in grants .. ..	£3,394	£61	£3,455
No. of standard amenities provided:			
Baths .. .. ..	27	-	27
Wash hand basins .. .. ..	29	-	29
Hot water supplies .. .. ..	29	1	30
Internal toilets .. .. ..	27	-	27
Foodstores .. .. ..	17	-	17

\* See note on page 65

### MOVEABLE DWELLINGS

The popularity of camping and caravanning holidays continues to grow as more and more people appear to be attracted to the free and easy atmosphere synonymous with this form of leisure activity.

Improvements in the design and equipment of caravans and tents have been accompanied by a gradual raising of site standards and in the process camping has graduated from the status of a rather dubious pastime favoured by a minority of eccentrics to growing recognition as an accepted and respectable way of spending the annual family vacation or affording a convenient means of stealing away on fine week-ends to enjoy a brief respite from the madding crowd.

The two local caravan sites licensed under the Caravan Sites and Control of Development Act 1960 were again used to capacity during the summer period and were generally conducted in a satisfactory manner. Both are of limited size, 15 caravans being accommodated at the Valiant Sailor site and 30 at Little Switzerland.

Adequate toilet accommodation, showers, washing and laundry facilities, constant hot and cold water supplies, refuse receptacles and fire fighting equipment are provided on each site and regular check inspections were made to ensure that these were maintained in satisfactory condition and that relevant licensing conditions were properly observed at all times.

2 camping sites exclusive to tents, which are similarly licensed under the Public Health Act 1936, also fully maintained their popularity; indeed it is almost impossible to find any vacant plots on either site during the season and disappointed would-be campers are constantly turned away throughout the summer.

All the caravan and camping sites overlook the English Channel and the comment one constantly hears is regret that they cannot accommodate more visitors.

The Valiant Sailor site continued to be almost entirely taken up by static caravans which are stationed permanently at the camp for owner/occupation or for letting to visitors who book accommodation in the normal way. The camp is under the personal supervision of the resident licensee.

The Little Switzerland site is leased by the Corporation, who own the land, to a Caravan Company, the site being under the control of a manager employed by the licensees. Some superficial levelling and landscaping which was carried out by the Parks Department prior to the holiday season added to the general environmental amenities of the camp and also made for greater convenience in the siting of vans.

5 sites are required to be reserved for casual caravans at Little Switzerland under the conditions of the lease, as distinct from the statutory licence conditions, and until 1968 the remainder of the site was invariably filled by the licensees with caravans which were let to families as holiday accommodation. In 1969, as in the previous year, fewer licensee-owned vans were brought to the site and while this has the advantage of making the camp available to more visiting caravans it also calls for more supervision to ensure that licence conditions relating to space between caravans, and car parking requirements, are properly observed.

It also resulted in a tendency for late arrivals at night to creep in and it was not unusual to find an excess of 2 or 3 vans on the site, thereby contravening the licence conditions relating to density and necessitating repeated warning by the department. This was especially troublesome during the year under review.

The smaller of the 2 sites restricted to tents was originally part of the Little Switzerland caravan site but it had to be separately delineated and licensed when the Caravan Sites and Control of Development Act came into operation. A maximum of 15 tents is permitted and toilets and washing facilities etc. for the campers are provided at the caravan site, these facilities being adequate for the dual purpose.

The Lower Warren site is licensed for a maximum of 100 tents and this is probably the most popular of all the camping venues in the Borough. It is endowed with a combination of attractive terrain, sheltered situation under the cliffs, an easy approach, unrivalled sea views and is served by first class amenities and a camp shop.

The statutory licence is held by the Borough Council but the camp continued to be managed for the local authority by the Camping Club of Great Britain and Ireland, who have acted in that capacity since the site was opened in 1965. A resident warden who lives on the site during the summer months in the only caravan permitted on the camp undertakes all site bookings etc. and also runs the camp shop; he is further responsible for day to day maintenance and personal supervision of the site.

Check inspections are made by the department from time to time to ensure that licence conditions are in fact satisfactorily observed so that visitors can take their quota of ozone and fresh sea breezes under conditions that are likewise reasonably hygienic and unpolluted.

Licences authorising the stationing of single caravans for residential purposes on 3 individual and separate sites were still in operation at the beginning of the year. Each caravan was occupied by an employee of the respective commercial premises to which the several sites were attached, this being a condition of planning permission.

One of the caravans ceased to be so used and renewal of planning permission was accordingly refused in June 1969. The caravan licence also lapsed at the same time and in view of the planning decision application for renewal of this licence had to be automatically refused by the Council.

The van was then vacated and a fresh application for planning permission was subsequently approved, subject to the same conditions as those which obtained previously, but no further application for re-licensing under the Caravan Sites and Control of Development Act was received and up to the end of the year the van had not therefore been re-licensed.

The other two caravans continued to be occupied throughout the year, both licences being valid until 1970.

#### SWIMMING POOLS

Supervision of all swimming pools in the Borough, other than such installations as might be attached to private dwellings, and also excluding the Army pool at Shorncliffe Garrison, was fully maintained.

The Corporation open-air pool in Lower Sandgate Road, and 4 other open-air pools are closed during the winter but a small indoor pool at New Metropole Court and an indoor pool at Christ Church Primary School are used throughout the year, both being fully heated.

Samples of water from all the pools were taken as deemed appropriate to check the bacteriological cleanliness of the water and also the level of free residual chlorine present.

In the case of small installations where the numbers using a pool are not very large, or when fairly lengthy periods elapse between intermittent usage, there sometimes appears to be an impression that the water requires correspondingly less attention. This of course is a fallacy, since still water in fact tends to collect debris and also suffers to some extent by loss of the aeration which accompanies pumping and cascading during the process of circulation of the water through treatment plants and/or the additional agitation occasioned by usage.

Thus an unfortunate associated misconception arises that filtration and chlorination can be restricted to the period of actual usage; good practice, on the contrary, demands that continuous treatment should be maintained throughout

each day when the pool is filled in order to keep the water in a satisfactory bacteriological condition; furthermore treatment should start some time before usage and should continue long enough thereafter to ensure that full sterilisation is effected. Ideally a complete turnover of the pool after usage should be the aim. If a pool is not used for several days a regular interim treatment might well be given as a routine measure.

For actual treatment, careful and regulated automatic dosage with chlorine is essential for satisfactory sterilisation and in this connection break point chlorination should be the objective, with sufficient free chlorine available to ensure that the bacterial load is kept at a minimum level. The bacteriological cleanliness of the water in any pool is in fact almost entirely dependent on having adequate free chlorine present at all times and this can easily be monitored by using a simple chemical test.

Information on the design and operation of the various pools is summarised below and the results of samples taken during the year are also tabulated:-

#### 1. Open Air Pool, Lower Sandgate Road

The pool was purchased by the Corporation from the former owners in 1963 and usage is restricted to the holiday season when, in addition to general usage by the public, it is available for swimming galas etc. The pool is constructed in concrete, being 165 feet long and 75 feet wide. The depth varies from 2 ft. 6 ins. to 5 ft. 6 ins., with an area 9 ft. deep below the diving boards.

The capacity of the pool is 364,000 gallons and it is filled with sea water at the beginning of May by means of a feed pipe connected to a high capacity pump. The level of the water is topped up by drawing further supplies from the sea as necessary.

A four hour turnover of water in the pool is maintained, treatment including filtration through high pressure sand filters followed by sterilisation with chlorine before the water returns to the pool over a cascade which gives it an added sparkle.

It is unfortunate that no scum channels were provided when the pool was constructed since this results in wind-blown debris and dust etc. tending to accumulate on the surface of the water, especially in the corners of the pool, necessitating frequent manual removal. If this is not done patrons are very quick to criticise and will not hesitate to draw the attention of the department to the matter.

#### 2. New Metropole Court

This is a small indoor heated pool provided for the use of members of a private club. It is situated in the basement of the premises and has a capacity of 8,700 gallons with a depth ranging from 2 ft. 6 ins. to 5 ft. 6 ins. A scum channel is provided and the pool is invariably maintained in satisfactory visual condition.

The water is circulated by means of a pump through a pressure filter and thereafter receives an injection of chlorine before being returned to the pool.

#### 3. Christ Church C. of E. Primary School

This installation affords a good example of what can be achieved in the way of provision of swimming facilities which are heated and enclosed and are thereby available for giving instruction to the children at a school throughout the year.

The pool was provided by the Parent/Teacher Association and is constructed of wood, with a plastic lining. It measures 39 ft. by 17 ft., is 2 ft. 9 ins. deep and has a capacity of 11,400 gallons, the water being maintained at a temperature of 72 F.

A self-contained unit consisting of pump, multi-candle kieselguhr filtration unit and an automatic chlorinator from which sodium hypochlorite solution is discharged at a pre-determined rate, ensures continuous and efficient treatment of the water.

The pool and associated water treatment apparatus is housed in a totally enclosed lightweight structure consisting of a wooden framework with glass panels for walls and a tinted perspex roof. An 18 kilowatt electric appliance provides the necessary heating.

#### 4. Hillside County Secondary School for Boys

This is one of three open-air pools attached to schools in the Borough and was in fact the first of such installations. It was constructed of concrete in 1960 by pupils and staff attending the school, assisted by parents of the boys, the whole project being motivated by the enthusiasm of the headmaster at that time.

The pool is 50 ft. long by 20 ft. wide and has a capacity of 21,000 gallons of water in depths varying from 3 ft. to 3 ft. 9 ins. When the pool was first constructed sterilisation was effected by the manual addition of hypochlorite but further effort resulted in funds being raised to finance the installation of a proper sterilisation and filtration plant in 1964, when a centrifugal pump and drip feed chlorinator were added. The circulation cycle is rather slow but does ensure at least a daily turnover of the water.

#### 5. George Spurgen County Primary School

This is the second of the open-air pools referred to above and it consists of an outer unit constructed in wood, with a plastic lining. It is the smallest of the school installations, measuring 24 ft. by 16 ft. and having a depth of 2 ft. 6 ins.; the total capacity of the pool is 6,000 gallons.

Water is drawn from the local mains supply and up to 1968 sterilisation was effected by the manual addition of sodium hypochlorite solution. This method of treatment, as is invariably the case, never found favour with the department and the installation of a mechanical sterilising unit for the 1969 season was welcomed. The unit comprises an electric pump by means of which continuous circulation is maintained through filter bags, followed by the introduction of sodium hypochlorite solution through the medium of an automatic drip feed.

Even now it is found that during peak periods of usage, when there is a tendency to overload the pool, the filtration and sterilisation equipment is not capable of meeting the immediate demands made upon it and a larger filter could with advantage be fitted.

#### 6. Dover College Junior School

This is possibly the best of the open-air pools attached to schools. It was again used extensively during the summer and also in the early autumn.

The pool is 60 ft. long and 25 ft. wide, the depth varies from 2 ft. 6 ins. to 5 ft. 6 ins. and total capacity is 37,500 gallons. A pump enables continuous circulation of the water to be maintained through a double cell pressure filter utilising filter cloths and kieselguhr powder, this being followed by the injection of sodium hypochlorite solution through an automatic dosing unit to effect sterilisation.

#### 7. Folkestone Hostel and Training Centre

A small outdoor pool presented by the local Round Table in 1965 is used by mentally handicapped patients attending the Training Centre in Parkfield Road.

The pool is similar to the one at the George Spurgen County Primary School being of wooden construction with a plastic lining. Overall dimensions are 24 ft. by 16 ft. with a water depth of 2 ft. 6 ins. and a capacity of 6,000 gallons.

A centrifugal pump, filter and electric heating unit was added in 1966 and this apparatus is capable of maintaining a turnover rate of approximately five times per day.

Unfortunately no automatic chlorinator is provided and resort has to be made to the very unsatisfactory and haphazard method by which sodium hypochlorite is added by hand to the water for purposes of current sterilisation. Reservations re this crude expedient accordingly persisted in 1969.

### 8. Paddling Pool for Children

The small paddling pool near the Marine Parade is included in the department programme for routine sampling and as might be expected samples from an installation of this type tend on occasions to fall somewhat below that which is normally expected in an orthodox swimming pool. It is thus even more important that the condition of the water should be kept under careful check and testing for free residual chlorine content is accordingly carried out at frequent intervals.

The pool operates on the fill and empty system and fresh water is drawn from the mains supply for this purpose several times per week, the precise intervals between filling depending upon usage; sodium hypochlorite is then added by the staff of the Parks Department once or twice daily, again depending upon usage.

RESULTS OF WATER SAMPLES TAKEN FROM SWIMMING POOLS AND PADDLING POOL					
Location of Pool	Total Samples	Coli. Bacilli present in 100 ml.	Esch. Coli present in 100 ml.	Bacterial count too high	Satisfactory in all respects
Open Air Pool: Deep end ..	12	-	-	3	9
Shallow end	9	1	1	2	7
Hillside School	6	1	-	-	5
George Spurgen School	6	1	1	1	5
Dover College Junior School	5	1	-	2	3
New Metropole	14	1	-	1	13
Folkestone Hostel and Training Centre	7	1	-	2	4
Christ Church School	13	1	-	2	11
Paddling Pool	7	1	-	3	3

### NOISE ABATEMENT

Noise increasingly invades the environment and excessive noise is statutorily recognised as constituting a public health nuisance. But assessment of whether a noise is of such degree and intensity as to fall into this category is often extremely difficult.

The comparative sound level of the offending noise can readily be determined by use of a decibel measuring meter and this is an essential piece of departmental equipment for the objective investigation of complaints. Human reaction is, however, subjective and it does not necessarily follow that because a low decibel reading is recorded a complaint can be lightly dismissed, since the nature of a noise, its intensity, duration, and also the time it occurs are very relevant factors. The age, character, mental and physical condition of complainants likewise influence their reactions; thus the exuberant shouting of children, or the constant outpouring of pop music from transistors, might

pass virtually unnoticed by parents or younger people but can equally impose unbearable suffering on those of an older and different generation.

These varying factors have to be reconciled when deciding whether official action is justified in any particular case, the final statutory criteria being whether the noise is such as to deny a reasonable person the comfortable and healthy enjoyment of his or her dwelling and the surrounding environment.

The department was called upon to investigate 19 specific cases relating to noise during the year under review. 4 of the complaints referred to alleged unruly and noisy behaviour of neighbours, 1 concerned the continual and irritating barking of a dog who was left alone for long periods and 1 called attention to excessive noise of "beat" music from a local church hall, situated in a normally quiet residential neighbourhood, at the weekly dance.

All these complaints were satisfactorily dealt with by informal action after due investigation involving, in some cases, a series of late night observations.

The other 13 cases all related to noise occasioned by various industrial activities and 6 were similarly resolved with the co-operation of the several firms concerned. Nuisances in this category are often of temporary duration while special work is being carried out, e.g. on building sites, and it is usually the sudden onslaught of a new noise which prompts complaint.

The other 7 cases were of noise from pneumatic drills and nearly all were noted in the course of routine observations by the District Inspectors following the issue in February of a circular letter from the department to all building and civil engineering firms, and public utilities, drawing special attention to the contents of a circular from the Ministry of Housing and Local Government in which local authorities were advised to consider the question of taking proceedings against firms using such tools without effective silencers.

A very strong line was accordingly taken in these cases and clear warning was given to the firms concerned of the possible consequences if any further reports were received that unsilenced drills were being used. The warnings had the desired effect.

I would add that there is really no excuse for pneumatic drills and concrete breakers, etc. to be used without mufflers; worthwhile reduction of noise can unquestionably be achieved by fitting silencers without significant loss of working efficiency and compressors can receive similar beneficial attention.

#### ANIMALS ETC.

1. Pet Animals Act, 1951
2. Animal Boarding Establishments Act, 1963
3. Riding Establishments Act, 1964

Responsibility for supervision of premises in the Borough to which the above mentioned Acts apply rests with the department, all being subject to annual licensing.

Licences are required under the Pet Animals Act before a business of selling pets can be opened, the licences being personal to the proprietor. Licences in respect of 2 premises which have been used as pet shops for several years were renewed and both were conducted in a satisfactory manner during 1969. One licensee is authorised to sell all types of animals and also birds, fishes and reptiles; only birds are sold at the second shop and the licence is restricted accordingly.

As in previous years licensees were reminded that they were expected to give customers proper advice on the feeding, care and management of animals or birds etc. sold by them and also to inform purchasers that advisory leaflets in respect of particular types of pets were readily available from one of the national societies if more detailed information was desired.

Licences under the Animal Boarding Establishments Act are similarly required by anyone who wishes to keep an establishment in which dogs or cats are boarded. Appropriate and comprehensive conditions are attached to licences relating to construction and size of accommodation used for housing animals, temperature, lighting, ventilation and cleanliness; maximum permissible numbers are also prescribed and adequate facilities for exercising animals must be satisfactory. Other licence conditions cover requirements as to food, bedding material used, precautions to prevent or control infectious or contagious diseases and fire precautions.

There are 2 Boarding Establishments in the Borough. Both have been used for several years and the licences were again renewed.

The larger establishment has accommodation for 75 dogs and 36 cats, and the smaller premises can board 24 dogs and 20 cats. Both these establishments also catered for the reception and boarding of imported animals which were subject to quarantine restrictions. The accommodation used for this purpose is quite separate, in both the material and administrative sense, and is controlled entirely by the Ministry of Agriculture, Fisheries and Food as the licensing authority for the importation of animals.

There are no Riding Establishments in the Borough.

#### RODENT CONTROL

Judged by the number of complaints received the level of rodent infestation in the Borough showed a further decline in 1969. The number of complaints fell by a further 17% to a total of 251 and this trend was also confirmed by a drop in the total number of infestations found from 310 to 213.

The most significant local development noted was that resistance of mice to the rodenticide Warfarin was encountered on a growing scale and is in fact now firmly established throughout the Borough. The use of Warfarin therefore had to be gradually abandoned in favour of Alpha-Chloralose. This poison is very effective where the ambient temperature does not exceed 65°F., otherwise recourse is now had to acute poisons such as zinc phosphide or arsenic.

Householders are accordingly advised not to buy warfarin compounds for domestic use if they are troubled by mice. Alpha-Chloralose packs can be obtained from chemists, alternatively the old fashioned break-back traps should be used or better still advantage should be taken of the free service offered by the department to deal with household infestations. In the case of business premises treatment can also be arranged but this is chargeable.

A slight suspicion arose of a possible minor re-infestation of a public sewer in one part of the Borough. This was a little disturbing as test baiting over the previous five years had consistently given completely negative results. Further investigation suggested that an odd surface rat might have gained access to the sewer through a defective pipe but as an added precaution 2 sewer treatments were carried out during the year. Both were again completely negative and the record of recent years in this respect was thus fully maintained.

#### TABULATED SUMMARY OF CONTROL MEASURES

##### (i) Surface Control:

	Type of Property	
	Non-Agricultural	Agricultural
Number of properties in the Borough	18,989	3
Total number of properties (including nearby premises) inspected following notification	507	-

	Type of Property	
	Non-Agricultural	Agricultural
Number infested by (a) Rats .. ..	153	-
(b) Mice .. ..	55	-
Total number of properties inspected in the course of routine survey ..	13	-
Number infested by (a) Rats .. ..	5	-
(b) Mice .. ..		

## (ii) Sewer Treatments

Total Manholes in Borough	Treatment Carried Out	Manholes Baited	Manholes where bait was taken during treatment			Nil Takes
			Complete Takes	Partial Takes	Total Takes	
1,390	April/May	161	NIL	NIL	NIL	161
	Oct/Nov.	125	NIL	NIL	NIL	125

A N N E X E

## Prescribed Particulars on the Administration of the Factories Act, 1961

P A R T   I   O F   T H E   A C T1. INSPECTIONS for purposes of provisions as to health, made by Public Health Inspectors.

Premises (1)	Number on Register (2)	Number of		
		Inspec- tions (3)	Written notices (4)	Occupiers prosecuted (5)
(i) Factories in which Secs. 1, 2, 3, 4 and 6 are to be enforced by Local Authorities	23	4	-	-
(ii) Factories not included in (i) in which Sec. 7 is enforced by the Local Authority .. ..	164	48	8	-
(iii) Other premises in which Sec. 7 is enforced by the Local Authority (excluding outworkers' premises)	21	14	-	-
TOTALS ..	208	66	8	-

2. Cases in which DEFECTS were found.

Particulars (1)	Number of cases in which defects were found				Number of cases in which prosecutions were insti- tuted (6)
	Found (2)	Remedied (3)	Referred To H.M. Inspector (4)	Referred By H.M. Inspector (5)	
Want of cleanliness (S.1) ..	-	-	-	-	-
Overcrowding (S.2) ..	-	-	-	-	-
Unreasonable tempera- ture (S.3) .. ..	-	-	-	-	-
Inadequate ventila- tion (S.4) .. ..	-	-	-	-	-
Ineffective drainage of floors (S.6) ..	-	-	-	-	-
Sanitary conveniences (S.7):					
(a) insufficient ..	2	2	-	-	-
(b) unsuitable or defective ..	6	6	-	-	-
(c) not separate for sexes .. ..	-	-	-	-	-
Other offences against the Act, (not including offences relating to outwork)	-	-	2	-	-
TOTALS	8	8	2	-	-

P A R T      V I I I      O F      T H E      A C T

## Outwork

(Sections 133 and 134)

Nature of work	Section 133			Section 134		
	No. of out- workers in August list required by Sec. 133(1) (c)	No. of cases of default in sending lists to the Council (3)	No. of prosecu- tions for failure to supply lists (4)	No. of in- stances of work in un- wholesome premises (5)	Notices served (6)	Prose- cutions (7)
(1)	(2)					
Making, altering, etc.						
Wearing apparel	4	-	-	-	-	-
Household linen	-	-	-	-	-	-
Curtains and furniture hangings	3	-	-	-	-	-
Manufacture of parts of articles of brass	98	-	-	-	-	-
TOTALS	105	-	-	-	-	-

(a)	Number of returns received from employers ..	18*
(b)	Number of employers by whom outworkers employed	9
(c)	Number of outworkers involved .. . . . .	105
(d)	Number of outworkers involved in (c) living outside the Borough .. . . . .	15
(e)	Number of lists received from outside authorities	2
(f)	Number of outworkers involved in (e) .. . . . .	11

\*Returns are required twice per year.

LEGAL PROCEEDINGS

TATUTE UNDER WHICH PROCEEDINGS INSTITUTED	OFFENCES ALLEGED	RESULT
Food Hygiene (General) Regulations 1960	Smoking a cigarette while handling open food (Reg. 9 (e))	Fined £5.
Food Hygiene (General) Regulations 1960	Failure to provide a wash hand basin at a food shop (Reg. 16(2))	Fined £5. and £3. 3. 0. costs awarded
Food Hygiene (Markets, stalls and Delivery vehicles) Regs. 1966	<ol style="list-style-type: none"> <li>1. Failure to provide supply of hot water to wash hand basin on mobile food stall (bakery van) (Reg. 16(2))</li> <li>2. Failure to provide soap or towels on the stall (Reg. 16(3))</li> <li>3. Failure to provide first aid equipment on the stall (Reg. 17)</li> <li>4. Failure to provide supply of hot water to wash hand basin on another mobile stall of similar type owned by same Company (Reg. 16(2))</li> </ol>	Fined £20. Fined £20. Fined £10. Fined £25  Defendants also ordered to pay £5. 5. 0. costs.
Food Hygiene (Markets, stalls and Delivery vehicles) Regs. 1966	<ol style="list-style-type: none"> <li>1. Failure to provide wash hand basin on mobile food stall (Patisserie vehicle) Reg. 16(1)</li> <li>2. Failure to provide supply of clean water on the stall (Reg. 15)</li> <li>3. Failure to provide supply of hot water on the stall for personal washing (Reg. 16(2))</li> <li>4. Failure to provide soap or towels on the stall for personal washing (Reg. 16(3))</li> <li>5. Failure to provide suitable sink on the stall for washing equipment (Reg. 18(a))</li> <li>6. Failure to provide hot and cold water for cleansing the equipment used on the stall (Reg. 18(b))</li> <li>7. Failure to provide soap or detergent and clean cloths, or other suitable cleaning and drying facilities for washing the equipment used on the stall (Reg. 18(d))</li> <li>8. Failure to provide first aid equipment on the stall (Reg. 17)</li> </ol>	Fined £5. Fined £5. Fined £5. Fined £5. Fined £5. Fined £5. Fined £5. Fined £5.  Charge dismissed. Defendants contended that there was a first aid kit on vehicle and were given benefit of doubt by the Magistrates  Costs of £26. 5. 0. awarded.
Food Hygiene (Markets, stalls and Delivery vehicles) Regs. 1966	Failure to protect food from risk of contamination (Driver of vehicle named in foregoing charges prosecuted for this offence) (Reg. 7)	Fined £5.
Food and Drugs Act, 1955	Selling a pork pie which was not of the quality demanded, the same being affected by mould (Sec. 2)	Fined £30 and £5. 5. 0. costs awarded.

STATUTE UNDER WHICH PROCEEDINGS INSTITUTED	OFFENCES ALLEGED	RESULT
Food and Drugs Act, 1955	<p>1. Selling a steak and kidney pudding which was not of the quality demanded, the same being affected by mould (Sec. 2)</p> <p>2. Second charge in respect of a consignment containing 6 other puddings in similar condition (Sec. 2)</p>	<p>Fined £20.</p> <p>Fined £20. £5. 5. 0. costs awarded</p>
Food and Drugs Act, 1955	<p>1. Selling a meat pie which was unfit for human consumption (Sec. 8)</p> <p>2. Having in possession for the purpose of sale a meat pie and 2 packs of skinless sausages which were unfit for human consumption (Sec. 8)</p>	<p>Fined £25.</p> <p>Fined £25. £7. 7. 0. costs awarded</p>
Food and Drugs Act, 1955	Having in possession for the purpose of sale a packet of skinless sausages which were unfit for human consumption (Sec. 8).	2 defendants - each fined £5, making a total of £10. £6. 6. 0. costs awarded
Food and Drugs Act, 1955	Having in possession for the purpose of sale milk adulterated by the presence of added water (Sec. 32(3))	Fined £50 £25 costs awarded
		Total Fines: £305. 0. Total Costs: £83.16

PORT OF FOLKESTONE.

Public Health Department,  
 The Civic Centre,  
 Castle Hill Avenue,  
 FOLKESTONE, Kent.

24th March, 1970.

To His Worship the Mayor, Aldermen and Councillors  
 of the Borough and Port of Folkestone.

Mr. Mayor, Ladies and Gentlemen,

I submit herewith the Annual Report on the medical aspect of the work at the Port of Folkestone for 1969.

Scheduled passenger boat services coming to Folkestone during the year and met by members of the medical and nursing staff were:-

- (1) From Calais.
  - (a) Daily service from 1st January to 31st December, 1969.
- (2) From Boulogne.
  - (a) Daily morning service from 27th June to 7th September, 1969 inclusive. An irregular service was in force from 7th June until commencement of daily service and from 13th to 28th September, 1969.
  - (b) Daily afternoon service from 1st June to 27th September, 1969 inclusive.
  - (c) Daily evening service from 25th May to 27th September, 1969 inclusive.
- (3) From Ostend.
  - (a) A daily evening service was inaugurated from 11th July to 31st August, 1969 inclusive. This was supplemented by boats arriving on Fridays, Saturdays and Sundays from 1st June to 6th July and 5th to 20th September, 1969 inclusive.

The following passenger boat services were diverted to or from Folkestone for the reasons stated:-

- (1) From Dover to Folkestone Harbour.
  - (a) Rough seas in channel.  
 Three boats on the 19th February, 1969.
- (2) From Folkestone to Dover Harbour.
  - (a) Rough seas in channel.  
 The 1.35 p.m. boat from Calais on the 15th November, 1969.
  - (b) Engineering works on railway line between Ashford and Sandling.  
 On ten Sundays during the year the 1.35 p.m. boat from Calais was diverted to Dover.
  - (c) Public Holidays.  
 The Folkestone Harbour was closed on Christmas day and Boxing day.
  - (d) Other reasons.  
 On the 27th July the 7.10 p.m. boat from Ostend.

On 12th, 13th, 15th, 16th, 17th, 19th and 20th September the 3.45 p.m. boat expected from Boulogne was cancelled because of a strike affecting French railway employees.

Special day excursion trips to France and from Ostend were run during the summer season.

Examinations have continued to be carried out in the purpose-built medical inspection rooms which form part of the combined terminal building at the Folkestone Harbour.

The number of arriving vessels carrying aliens was 856 (all passenger boats) and showed an increase of 82 compared with the previous year.

All passenger boats were met and where necessary two or more doctors were in attendance to cope with the large number of aliens expected to arrive at the same time, and during the year a total of 770 doctor/attendances were made.

The number of passengers passing through the Port during the year was 891,477; this is an increase of nearly 17% compared with the previous year and the highest number since 1965.

The gross figures of passengers arriving at departing from Folkestone for the past five years are:-

	<u>1965.</u>	<u>1966.</u>	<u>1967.</u>	<u>1968.</u>	<u>1969.</u>
Inwards ..	450,149	408,573	389,756	382,318	445,143
Outwards ..	442,811	409,491	392,458	383,180	446,334
<b>TOTALS:</b>	<b>892,960</b>	<b>818,064</b>	<b>782,214</b>	<b>765,498</b>	<b>891,477</b>

Compared with 1968 there was an increase of more than 40% in the number of aliens arriving but those medically examined were 113 fewer.

A summary of the aliens arriving, medically examined, certificates issued, etc., during the past five years is given below:-

	<u>1965.</u>	<u>1966.</u>	<u>1967.</u>	<u>1968.</u>	<u>1969.</u>
Aliens arriving	159,000	148,633	140,053	138,737	195,427
Aliens medically examined .. ..	8,851	8,497	4,940	3,664	3,551
Certificates issued .. ..	175	122	57	54	45
Percentage of aliens examined to whom certificates issued .. ..	1.97	1.43	1.15	1.47	1.26

The aliens continued to come mainly from Italy, Spain, Switzerland, France and Yugoslavia and of those examined 3,431 had Ministry of Labour permits, 82 were permanent residents, 32 visitors and 6 'au-pair'.

The men (2,201) were mainly for employment as labourers and to work in hotels and the catering trade. The women came as domestics, assistant hospital nurses and ward orderlies; also included were students and families coming to join aliens already working in the United Kingdom.

During 1969 the number of certificates issued on Form Port 12 was 45 compared with 54 the previous year. These certificates were in respect of:-

	<u>Certificates issued.</u>	<u>Aliens not permitted to land.</u>
Pregnancy .. .. .. .. ..	12	1
Deformity of limbs and amputations	11	1
Eye conditions .. .. .. ..	4	-
Dermatitis and other skin conditions	3	1
Unsound mind or mentally defective	3	3
Pulmonary tuberculosis, suspected	2	2
Other medical conditions .. ..	10	4

Six aliens were refused permission to land by the Chief Immigration Officer on purely medical grounds. Two Frenchmen and one alien of doubtful nationality were classified as persons of unsound mind or mentally defective, one Turk and one Algerian were suspected as suffering from pulmonary tuberculosis and the sixth, a Spaniard, with "probable abdominal new growth". All were refused permission to land under the revised Article 4(2)(b) of the Aliens Order, 1953. Article 2 of the Aliens Order 1968 had the effect of combining paragraphs (b) and (c) of Article 4(2) of the Principal Order into one new paragraph which is now Article 4(2)(b).

A summary of the immigrants who were subject to control under the Commonwealth Immigrants Acts 1962 and 1968, those medically examined and certificates issued during the past five years is as follows:-

	<u>1965.</u>	<u>1966.</u>	<u>1967.</u>	<u>1968.</u>	<u>1969.</u>
Commonwealth immigrants -					
Subject to control	17,221	17,650	14,302	14,053	14,885
Medically examined	510	462	342	104	142
Certificates issued	7	9	3	1	2
Percentage of immigrants examined to whom certificates issued .. .. ..	1.37	1.94	0.87	0.96	1.40

The immigrants came mainly from India, Ceylon, Mauritius and Cyprus.

Two Forms Port 23 were issued in respect of Commonwealth immigrants compared with one in 1968. One immigrant, a Nigerian aged 27, was refused permission to land under Section 2(4)(a) of the Commonwealth Immigrants Acts, 1962 and 1968.

Sixteen passengers were referred to the Port Medical Officer for examination and treatment as necessary. Three were sent to the local hospital, twelve allowed to continue on their journey and a young man who had sustained head injuries in an accident in Italy stayed over-night with his parents at a local hotel before proceeding home.

One of the sixteen members of ships' crews and harbour staff who received attention, the radio operator on a small coaster which had called at the Folkestone Harbour with equipment for the new power station at Dungeness, was admitted to the Dover Isolation Hospital where it was confirmed he was suffering from gastro-enteritis. The chef from one of the boats, who had a heart attack, was admitted to the Buckland Hospital at Dover and three other members with various injuries sent to the local hospital.

Following receipt of a message at the Pilot Station from the Master of a Dutch tug off Folkestone I went out in the Pilot boat to see a member of the tug's crew whose fingers had been crushed when a heavy gas bottle fell on his hand. The injured man was taken to the local hospital where the middle finger of his left hand was amputated; he later returned to his own boat which had berthed temporarily at the harbour.

A man aged 46, driver of a coach in the harbour car park, collapsed and arrangements were made for his transfer by ambulance to the local hospital where he was found to be dead on arrival. Coroner's post-mortem subsequently confirmed that death was due to a heart condition.

#### Vaccination against Poliomyelitis.

In view of the reported outbreak of poliomyelitis in Spain at the beginning of July vaccination was offered as a routine precaution to members of H.M. Customs, Immigration authority, British Railway staff, ships' crews, etc.

A summary of the oral vaccination given is as follows:-

		<u>First Dose.</u>	<u>Second Dose.</u>	<u>Third Dose.</u>	<u>Total Doses.</u>
British Railway staff	..	.. 92	80	71	243
Harbour Police	..	.. 6	6	6	18
H.M. Customs	..	.. 33	21	19	73
H.M. Immigration	..	.. 29	19	18	66
Nurse-Attendants	..	.. 3	3	3	9
Post Office	..	.. 6	6	4	16
<b>Ships' crews:</b>					
Maid of Orleans	..	.. 113	75	56	244
St. Patrick	..	.. 121	84	65	270
Special Branch	..	.. 6	5	5	16
Travel Agents, etc.	..	.. 9	6	3	18
<b>TOTALS:</b>		<b>418</b>	<b>305</b>	<b>250</b>	<b>973</b>
		<b>=====</b>	<b>=====</b>	<b>=====</b>	<b>=====</b>

#### Visit of Mass X-ray Unit.

A unit of the Mass X-ray Service visited the Folkestone Harbour on the 27th August and 248 men and 10 women attended for X-ray examination.

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I should like to express my appreciation to the Medical and Nursing staff at the Harbour, Public Health Inspectors and also to the Immigration Officials, Customs Officials, British Railways Officials and Ships' staff for their unfailing and effective co-operation.

I am,  
Mr. Mayor, Ladies and Gentlemen,  
Your obedient servant,

R.F.H. McELLIGOTT.

Port Medical Officer and  
Medical Inspector of Aliens  
and Commonwealth Immigrants.

SECTION II - Amount of shipping entering  
the district during the year.

Table B.

Ships from:	Number of Arrivals.	Tonnage.	Number inspected.		Number of ships reported as having or having had during the voyage infectious disease on board.
			By the Medical Officer of Health.	By the Public Health Insptr.	
Foreign Ports	913	1,229,195	-	61*	-
Coast-wise	48	27,679	-	-	-
TOTAL:	961	1,256,874	-	61*	-

\*61 inspections of 7 cross-channel boats which regularly use the port.

A summary of the number of arrivals and total tonnage during the past five years is as follows:-

<u>Year.</u>	<u>No. of Ships.</u>	<u>Tonnage.</u>
1965	801	876,980
1966	963	1,157,047
1967	885	1,133,832
1968	840	1,161,953
1969	961	1,256,874

SECTION III - Character of shipping and trade during the year.

Table C.

Passenger traffic ..	Number of Passengers: INWARDS - 445,143. OUTWARDS - 446,334.
Cargo traffic .. ..	Nil.
Principal ports from which ships arrive ..	Boulogne, Calais and Ostend.

SECTION IV - Inland barge traffic.

Number and tonnage using the district and places served by the traffic.

N I L.

SECTION V - Water Supply.(1) Source of Supply for -(a) The District:

Water for drinking and other purposes is obtained from the town supply, viz: Folkestone and District Water Company.

(b) Shipping:

Drinking water from the town supply is supplied to vessels from hydrants on the quayside.

(2) Reports of Tests for Contamination:

Five samples were taken by the Port Health Inspectors from passenger vessels and three from hydrants on the quayside. All the samples were satisfactory.

(3) Precautions taken against contamination of hydrants and hosepipes.

Hydrants and hosepipes periodically flushed through.

(4) Number and sanitary condition of water boats, and powers of control by the Authority.

NIL.

SECTION VI - Public Health (Ships) Regulations 1966.

No action was taken during the year.

SECTION VII - Smallpox.(1) Name of Isolation Hospital to which Smallpox cases are sent from the district.

Long Reach Hospital, Dartford, Kent.  
Tel. No: 0322-23231.

If it were necessary to isolate a person for the purpose of observation an approach would be made to the nearest Infectious Diseases Hospital or to the Denton Hospital, Gravesend.

(2) Arrangements for transport of such cases to that hospital by ambulance, giving the name of the authority responsible for the ambulance and the vaccinal state of the ambulance crews.

Patients suffering from smallpox would be removed by arrangement with the Canterbury City Ambulance Service, which authority is responsible for the vaccinal state of the ambulance crews.

(3) Name of Smallpox Consultants available.

The following Smallpox Consultants are available for this area:

Dr. E.H. Brown, Hither Green Hospital,  
 Hither Green Lane, London, S.E.13.  
Tel. No: Hospital - 01-698-3481.  
 Home - 01-657-4849.

Dr. E. O'Sullivan, "Ashton", Church Road,  
 Hartley, Dartford, Kent.  
Tel. No: Hospital - 0322-23231.  
 Home - 04747-2459.

(4) Facilities for laboratory diagnosis of Smallpox.

At the Virus Reference Laboratory, Central Public Health Laboratory, Colindale Avenue, Colindale, London, N.W.9. (Tel. No: 01-205-7041).

(5) Smallpox Vaccine.

Supplies of vaccine are available from:

Kent County Council Health and Welfare Department,  
Springfield, Maidstone.  
Tel. No: 0622-54371.

Kent County Council Ambulance Station, Loose Road,  
Maidstone.  
Tel. No: 0622-54516.

Buckland Hospital, Dover.  
Tel. No: 91-1624.

SECTION VIII - Venereal Disease.

No change during the year.

SECTION IX - Cases of notifiable and  
other infectious diseases on ships.

Table D.

Category.	Disease.	Number of cases during the year		Number of ships concerned.
		Passengers.	Crew.	
Cases landed from ships from foreign ports ..	*Gastro- enteritis. ∅ Tonsillitis.	1 1	1 -	2 1
Cases landed from other ships .. .. ..	*Gastro- enteritis.	-	1	1
Cases which have occurred on ships from foreign ports but have been disposed of before arrival .. .. ..	-	-	-	-

\*A girl of 15, returning from a holiday abroad, was examined on arrival at the harbour and allowed to continue her journey home with the rest of the school party.

A steward, aged 21, also suffering from gastro-enteritis was referred to his family doctor.

The radio operator on a small coaster, which had called at Folkestone with equipment for the new power station at Dungeness, was confirmed as suffering from gastro-enteritis and admitted to the Dover Isolation Hospital.

∅ One case of tonsillitis, a girl of 12 travelling home with a school party, was examined and allowed to continue her journey to Birmingham.

A short account should be given of the measures taken on the arrival by ships of (a) any case of smallpox, cholera, plague, yellow fever, typhus or relapsing fever included in Table D; (b) any suspected cases of any such disease.

No action necessary during the year.

SECTION X - Observations on the occurrence of malaria in ships.

No cases occurred during the year.

SECTION XI - Measures taken against ships infected with or suspected for plague.

No action necessary during the year.

SECTION XII - Measures against rodents in ships from foreign ports.

(1) Procedure for inspection of ships for rats.

Formal inspections carried out by Dover Health staff and amplified by local Port Health Inspectors during course of routine inspection of vessels.

(2) Arrangements for the bacteriological or pathological examination of rodents, with special reference to rodent plague, including the number of rodents sent for examination during the year.

Facilities exist for the bacteriological or pathological examination of rodents at the Public Health Laboratory Service, Preston Hall, British Legion Village, Maidstone. No rodent was sent for examination during 1969.

(3) Arrangements in the district for deratting ships, the methods used, and, if done by a commercial contractor, the name of the contractor.

It has not been found necessary over the past few years for work of disinfection to be carried out on ships visiting this Port. Should, however, deratting of ships be required this would be carried out by specialist firms using hydrogen cyanide under the direction of the Port Health Inspectors at Dover, the latter being an "approved" port.

The harbour environs are treated as necessary by the Rodent Operators of British Rail (Southern Region), assistance being given by the Borough Rodent Operators if required, e.g., should the possibility arise of adjacent land being involved in any infestation or should any other co-ordination be necessary.

(4) Progress in the rat-proofing of ships.

Not found necessary.

Tables "E" and "F" - NIL.

Deratting Certificates and Deratting Exemption Certificates issued during the year for ships from foreign ports.

None issued - Folkestone is not an "approved" port.

Certificates for vessels owned by British Rail and using this port are issued by the Dover Port Health Authority.

SECTION XII - Inspections of ships for nuisances.Table G.Inspections and Notices.

Nature and number of Inspections.	Notices served.		Result of serving Notices.
	Statutory Notices.	Other Notices.	
General inspection of crews' quarters, food preparing places, etc.	61	-	-
TOTAL:	61	-	-

SECTION XIV - Public Health (Shellfish)  
Regulations 1934 and 1948.

There are no shellfish beds or laying within the jurisdiction of this authority.

SECTION XV - Medical Inspection of Aliens  
(applicable only to ports approved for the landing of aliens).

(1) List of Medical Inspectors holding Warrants of Appointment as Medical Inspectors of Aliens and Commonwealth Immigrants.

Name.	Date of Appointment.	Qualifications.
R.F.H. McElligott	28.10.49.	M.B., Ch.B.
H. Yates .. ..	-8.10.52.	M.B., B.Ch., M.R.C.S., L.R.C.P.
C.B. Findlay ..	28. 6.55.	M.B., Ch.B.
E. Mallett ..	21.10.60.	M.B., B.S. Lond., M.R.C.S., L.R.C.P., D.Obst. R.C.O.G.
S.M.R. Powell ..	-3. 2.64.	M.B., Ch.B.
O.P. Allcock ..	30. 4.68.	M.R.C.S., L.R.C.P.

Drs. McElligott and Findlay were employed part-time and Drs. Yates, Mallett, Powell and Allcock on a sessional basis.

(2) List of other staff engaged on this work.

Name.	Nature of Appointment.	Date of Appointment.	Qualifications.
Mrs. M. Fitzgerald.	Nurse-Attendant. (Part-time).	-1.12.66.	S.R.N., S.R.F.N., S.C.M.

The following Nurse-Attendants were also available on a sessional basis to act as relief or assist when two or more Nurse-Attendants were required to cope with the large number of immigrants expected to arrive at the same time:

Miss E.M. Cook, S.R.N.  
 Mrs. M.F.E. Pemberton, S.R.N., S.C.M., H.V.Cert.  
 Mrs. A. Rouse, S.R.N. (Resigned: 31.7.69).  
 Mrs. M. Coppins, S.R.N., S.C.M. (Appointed: 23.4.69).  
 Mrs. J.H. Molloy, S.R.N. (Appointed: -1.9.69).

(3) Organisation of Work.

No change during the year.

(4) Nature and amount of aliens traffic.

A total of 3,551 aliens were examined during 1969; this is 113 fewer than in 1968.

A summary of their nationalities is as follows:-

	<u>1969.</u>			<u>1968</u> <u>(for comparison).</u>
Italian	..	..	1,403	1,682
Spanish	..	..	1,001	978
Swiss	..	..	351	409
French	..	..	259	252
Yugoslavian	..	..	133	76
Moroccan	..	..	86	15
Turkish	..	..	86	41
Greek	..	..	49	30
Austrian	..	..	34	38
German	..	..	34	28
Portuguese	..	..	27	33
Czechoslovakian	..	..	24	15
Algerian	..	..	10	-
American	..	..	9	11
Israeli	..	..	8	12
Finnish	..	..	4	3
Lebanese	..	..	4	1
Argentinian	..	..	3	1
Dutch	..	..	3	1
South African	..	..	3	6
Swedish	..	..	2	3
Other nationals	..	..	18	29
<b>TOTALS:</b>		<b>3,551</b>		<b>3,664</b>

Particulars of the number of aliens arriving, examined and certificates issued during 1969 are set out below:-

A. Total number of arriving vessels carrying aliens:-

(a) Passenger	..	..	..	..	..	856
(b) Cargo	..	..	..	..	..	-
<b>TOTAL:</b>						<b>856</b>

This total of 856 shows an increase of 82 compared with the number of arriving vessels carrying aliens during 1968.

B. Total number of arriving aliens (excluding crews) .. 195,427.

C. Total number of aliens medically examined:-

With Ministry of Labour permit .. ..	3,431.
Au Pair .. .. .. ..	6.
Permanent residents .. .. .. ..	82.
Visiting .. .. .. ..	32.
	<hr/>
	3,551.
	<hr/>

D. Reports and certificates for aliens medically examined:-

Nature of report or certificate.		Total number of reports and certificates issued.	Aliens NOT PERMITTED to land.
A.	Unsound mind or mentally defective.	3	3♂
B(1).	Undesirable for medical reasons.	3	3♂
B(2)	(a) Inability to support.	14	2
	(b) Likely to require medical treatment.	25	4
C.	Conditionally landed for further medical examination.	-	
<u>TOTALS:</u>		45	12

Refused entry on purely medical grounds:

These six aliens (two from France and one each from Algeria, Spain and Turkey, the sixth was of doubtful nationality) were all refused permission to land under the revised Article 4(2)(b) of the Aliens Order, 1953.

Article 2 of the Aliens Order 1968 had the effect of combining paragraphs (b) and (c) of Article 4(2) of the Principal Order into one new paragraph which is now Article 4(2)(b).

(5) Accommodation for medical inspection and examination.

The medical inspection rooms in the newly constructed building at the Folkestone Harbour provide adequate facilities for two Medical Inspectors, waiting lounge for the immigrants, office accommodation for the Nurse-Attendants and a spare room is available for use in the future.

The previous practice of carrying out examinations in cabins on board ships has been discontinued.

COMMONWEALTH IMMIGRANTS ACTS 1962 AND 1968.

The number of Commonwealth citizens subject to control under these Acts and those medically examined were:-

	<u>1969.</u>	<u>1968</u> (for comparison).
Commonwealth immigrants:-		
Subject to control	14,885	14,053
Medically examined	142	104

The nationality of those examined was:-

	<u>1969.</u>	<u>1968</u> (for comparison).
Indian .. .. .. ..	33	24
Ceylonese .. .. .. ..	33	21
Mauritian .. .. .. ..	15	19
Cypriot .. .. .. ..	39	16
Australian .. .. .. ..	2	11
Pakistani .. .. .. ..	6	5
Malaysian .. .. .. ..	1	-
Canadian .. .. .. ..	3	1
Other nationalities .. ..	10	7
 <u>TOTALS:</u>	 142	 104
	<u>==</u>	<u>==</u>

The number of reports and certificates issued for Commonwealth citizens medically examined was:-

Nature of report or certificate.		Number of reports or certificates issued.	Number of Commonwealth citizens refused entry.
A.	Suffering from mental disorder.	1*	1
B(1).	Undesirable for medical reasons.	-	-
B(2).	Likely to require major medical treatment.	1	-
<u>TOTALS:</u>		2	1

\*In respect of a Nigerian immigrant aged 27 years.

MEDICAL ARRANGEMENTS FOR LONG-STAY IMMIGRANTS.

The arrangements which came into operation in January 1966 whereby the local Health Authorities were only notified of those immigrants who were likely to settle in this country, e.g., stay over a year or where the Medical Inspector thought a visit would in any case be advisable, were continued and during the year notifications of the destination addresses of the following immigrants were sent to the Medical Officers of Health of the districts concerned:-

	<u>1969.</u>	<u>1968.</u> (For comparison).
Long-stay immigrants, etc.	260	221
Tear-off slips forwarded re:		
Adults .. .. ..	2	11
Children .. .. ..	-	7

SECTION XVI - Miscellaneous.Arrangements for the burial on shore of persons who have died on board ship from infectious disease.

A mortuary at the local hospital and adequate burial and cremation facilities are available in the district.

Cases of illness or injury amongst passengers and crew members.

The following is a summary of those persons examined at the Folkestone Harbour and treatment given as necessary:-

(a) Medical Conditions:

<u>Action Taken.</u>	<u>Passengers.</u>	<u>Crew Members, etc.</u>
Admitted to:		
(i) Isolation hospital ..	-	1
(ii) Other hospitals.. ..	1	1
Allowed to proceed on journey	10	-
Referred to own doctor.. ..	-	9
	—	—
<u>TOTALS:</u>	<u>11</u>	<u>11</u>
	<u>=</u>	<u>=</u>

(b) Injuries:

<u>Action Taken.</u>	<u>Passengers.</u>	<u>Crew Members, etc.</u>
Allowed to proceed on journey	2	-
Referred to:		
(i) Local hospital .. ..	2	4
(ii) Own doctor .. ..	-	1
Stay over-night at local hotel .. .. .. ..	1	-
	—	—
<u>TOTALS:</u>	<u>5</u>	<u>5</u>
	<u>=</u>	<u>=</u>

SECTION XVIII - Routine Supervision.

Information supplied by L.H. Vale, Esq., Chief Public Health and Food Inspector for the Borough and Port of Folkestone.

(i) General.

All vessels regularly operating from the port were subject to routine check observation on berthing, detailed inspections being made at frequent intervals; water supplies were sampled from time to time for bacteriological purposes and reference has already been made on page 86 to the results obtained.

510 visits were made by the Public Health Inspectors to the Harbour during the year for the purpose of routine check observation on berthing.

(ii) Food Inspection.

Nil. The cargo service was discontinued in September 1968 and no food is at present being imported through the port.

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METEOROLOGICAL REPORT FOR 1969.

Information supplied by

T.G. Greening, C.Eng., M.I.C.E., F.I.Mun.E., M.Inst.H.E., Borough Engineer.

Month	Temperature (Degrees F.)		Sunshine Hours				Rainfall Millimetres		
	Mean Max.	Mean Min.	No. of Ground Frosts	Total Daily Average	Days of Sunshine	Sunnyest Day	Total Rain days or (0.2 MM or more)	in one day	greatest Fall
January	46.5	39.8	47.2		30.7	0.9	15	6.6	57.6
February	39.0	31.0	45.7	20	15	82.4	2.8	18	9.0
March	44.1	36.2	45.1	7	2	87.5	2.8	16	10.6
April	52.4	40.4	47.0	8	0	236.1	7.8	28	11.8
May	59.6	47.6	49.8	0	0	200.2	6.5	27	14.2
June	64.3	52.6	55.9	0	0	287.5	9.6	28	15.0
July	69.2	57.9	58.8	0	0	220.6	7.1	31	14.9
August	69.0	57.5	61.7	0	0	201.0	6.5	29	13.6
September	66.3	55.3	60.8	0	0	182.5	6.1	30	11.1
October	63.0	51.6	59.0	0	0	148.7	4.8	29	9.4
November	50.2	40.6	54.7	8	3	82.1	2.8	25	8.3
December	42.0	34.9	48.5	16	11	29.0	0.9	12	6.2

Heights above mean sea level:  
 Barometer cistern - 218.4 ft.  
 Rain Gauge site - 128.5 ft.  
 Sunshine Recorder - 98.75".

Rim of Rain Gauge - 12"  
 Thermometers - 4°  
 Sunshine Recorder - 98.75".

Highest Max. - 81° F on August 10th.  
 Lowest Min. - 20° F on February 8th.  
 Lowest Grass Min. - 19° F on November 29th.





